

PARTY-FUN



PARTY~FUN

**a collection of ideas and
recipes for children's parties**

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We have compiled this cookbook of party ideas thinking that it would be appreciated by all mothers of young children. A birthday is an important event in every child's life and we hope that, by using our ideas, the occasion will be made even more memorable. It is not only the party that we hope will be remembered, but also all the fun and excitement of preparing for it. Some of these ideas are old - but favorite ones - to be enjoyed over and over again. Others, however, we hope will be new and stimulating. Often, we are sure, you will use the ideas merely as a starting point to trigger off your own original ones. Some ideas and recipes are complicated, but, if you enjoy the preparation, they will be well worth the trouble. For those busy mothers who have not the time, we have included lots of simple ideas which, we can assure you, will have equally rewarding results. Our only wish is that you will enjoy using this book as much as we have enjoyed putting it together.

The mothers of Hadar Nursery School.

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CONVERSION TABLE

In this book we have retained the measurements, weights and temperatures that we have always used in our old and favourite recipes. We have, however, included the following table so that you will easily be able to convert to the new scales, wherever it would be more convenient to do so.

WEIGHTS

1 oz	—	28.35g
2 oz	—	56.7 g
4 oz	—	113.4 g
8 oz	—	226.8 g
12 oz	—	340.2 g
16 oz	—	453.6 g
1 kilogramme	—	1000g — 2lb 3 oz
approx		500g — 1lb 1½ oz
"		250g — 9 oz
"		125g — 4¼ oz
"		100g — 3½ oz
"		25g — 1 oz

OVEN TEMPERATURES

<i>Fahrenheit</i> centigrade	<i>centigrade</i> fahrenheit
200deg very slow	100deg
225 "	110 "
250 "	120 "
275 " slow	135 "
300 "	150 "
325 " moderately slow	160 "
350 "	175 "
375 " moderate	190 "
400 " hot	200 "
425 "	210 "
450 " very hot	220 "

LIQUIDS

¼ pint	142 ml
½ pint	284 ml
1 pint	568 ml
1 litre	1000 g — 1¼ pt — 35 fl oz approx
½ litre	500 g — 2¼ pt plus 4½ tbsps. "
¼ litre	250 g — ½ pt less 2 tbsps. "
1 decilitre	100 g — 6 tbsps. "
1 centilitre	10 g — 1 dssp. "
1 millilitre	1 g — a few drops "
5 millilitres	5 g — pharmaceutical tsp. "

MEASURES

1 inch equals	2.5cm
2 inches —	5cm
3 " —	7.5cm
4 " —	10.00cm
5 " —	12.5cm
6 " —	15cm
7 " —	17.5cm
8 " —	20cm
9 " —	22.5cm
10 " —	25cm
11 " —	27.5cm
12 "	30cm



BASIC CAKES



butter cake

3 cups flour
4 tsps. baking powder
1 tsp. salt
 $\frac{1}{2}$ lb. butter
2 cups sugar
4 eggs
1 cup milk
1 tsp. vanilla

Sift flour, baking powder and salt together. Cream butter and add sugar and beat until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla. Fold in sifted ingredients and milk alternately to butter mixture, ending up with sifted ingredients. If using a mix-master, use a low speed for this stage. Drop batter into a prepared greased and floured baking pan of your choice.

Bake in 10" tube pan at 350°F for 60-70 mins.

Bake in 10" fancy mould at 375°F for 60-70 mins.

Bake in 2 x 9" round layer tins at 375°F for 40 mins.

Bake in 2 x 8" square layer tins at 375°F for 40 mins.

Bake in 13 x 9 x 2" rectangular tin at 375°F for 45-50 mins.

Bake in loaf pan at 375°F for 60 mins.

Always test the cake with a skewer to make sure it is well baked.

rainbow cake

Same ingredients as basic
butter cake

Divide batter according to the number of colours selected. Blend colouring in well. Bake as for butter cake.

marble cake

Same ingredients as basic
butter cake.

2 ozs. chocolate or
2 tsps. sifted cocoa

Follow the instructions for making the butter cake but, before placing in pan, divide batter into two. Melt chocolate and add with 4 tsps. of milk to one half. Blend well. Alternatively, use the cocoa. Drop batter by tablespoons into a greased and floured baking pan of your choice, alternating white and chocolate mixture. Bake according to instructions for butter cake.

chocolate cake

Same ingredients as basic
butter cake, $\frac{3}{4}$ cup cocoa

Bake as for butter cake, but sift in the cocoa together with the flour, baking powder and salt.

hot milk sponge

4 eggs
2 cups sugar
1 tsp. vanilla
2 cups flour
4 tps. baking powder
1 cup milk
 $\frac{1}{2}$ cup butter

Beat eggs and sugar very well together until light and creamy. Add vanilla. Fold in the flour and baking powder. Bring to boil the milk and butter and stir into the batter. Pour into greased baking pans. Bake until tester inserted in centre comes out clean.

Bake in 10" tube pan or ring mould for 45 mins. at 350°F.

Bake in 2 x 9" circular tins for 30 mins. at 350°F.

Bake in 2 x 9" square tins for 30 mins. at 350°F.

Bake in an oblong 13 x 9 x 2" pan for 35-40 mins. at 350°F.

chocolate variation

Add 3 dssp. cocoa together with the flour.

rainbow variation

Make 1 $\frac{1}{2}$ times the mixture. Pour $\frac{1}{3}$ of the batter into one layer tin. Divide the remaining batter in half and add colouring of your choice to each half before baking. For a very high cake, make 2 plain layers and 2 chocolate layers, arranging them alternately.

sponge cake

1 cup milk
2 cups sifted flour
2 tps. baking powder
 $\frac{1}{2}$ tsp. salt
6 eggs
2 cups sugar
2 $\frac{1}{2}$ tbsps. grated orange peel
2 tps. vanilla

Heat 1 cup milk until bubbles form around the edge of the pan. Remove from heat and allow to cool. Sift the flour with baking powder and salt. In the large bowl of mix-master at high speed, beat eggs until thick and lemon-coloured. Gradually add sugar, beating until the mixture is smooth and well-blended, about five minutes. At low speed, blend in flour mixture just until smooth. Add warm milk, orange peel and vanilla. Beat until just combined. Bake until cake tester

inserted in centre comes out clean. Invert baked cake by resting between two other pans until cool.

Bake in an ungreased oblong pan 13" x 9" x 2" at 350°F for 35-40 minutes.

Bake in 2 ungreased square 9" pans for 30 minutes.

Bake in 2 ungreased round 9" pans for 30 minutes.

fruit cake

1 $\frac{1}{2}$ lbs. mixed fruit
4 ozs. whole cherries
2 ozs. glacé ginger, sliced
2 ozs. mixed peel
4 ozs. walnuts, optional
 $\frac{1}{2}$ cup water
1 cup sugar
6 ozs. butter
2 eggs
2 cups flour
pinch salt
1 tsp. bicarbonate of soda
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. cinnamon
brandy

Boil together the fruit, water, sugar and butter slowly for about five minutes. Allow to cool thoroughly or even leave overnight. Beat the eggs and add to the cooled boiled fruit mixture. Stir in the nuts; then add the sifted dry ingredients together with $\frac{3}{4}$ wineglass brandy. Bake in a greased cake tin, lined with brown paper and greased again. Bake for 1 hour at 350°F and then for $\frac{3}{4}$ hour at 300°F. Turn off heat, open oven door and pour over another $\frac{3}{4}$ wineglass of brandy over the cake and leave in the oven with heat switched off for 20-30 minutes. Remove from tin when cool. Use an 8" round or square deep cake tin or bake in a loaf pan.

angel food cake

1 cup flour
 $\frac{3}{4}$ cup plus 2 tbsps. castor sugar
1 $\frac{1}{2}$ cups egg whites (12)
1 $\frac{1}{2}$ tps. cream of tartar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup castor sugar
1 $\frac{1}{2}$ tps. vanilla
 $\frac{1}{2}$ tsp. almond flavouring

Sift flour and first amount of sugar together to blend. Measure egg whites, cream of tartar and salt into large mixing bowl. Beat until foamy. Gradually add second amount of sugar, 2 tablespoons at a time. Continue beating until meringue holds stiff peaks. Fold in flavourings. Sprinkle flour-sugar mixture over meringue. Fold in gently just until the flour-sugar mixture disappears. Put batter into ungreased tube pan (10 x 4"). Gently cut through batter. Bake 30 to 35 minutes at 375°F. Invert on a funnel. Let hang until cold.

chiffon cake

2 cups flour
1 $\frac{1}{4}$ cups sugar
3 tsps. baking powder
1 tsp. salt
 $\frac{1}{2}$ cup oil
5 egg yolks, unbeaten
 $\frac{3}{4}$ cup cold water
2 tsps. grated lemon rind
1 tsp. vanilla
1 cup egg whites (7 or 8)
 $\frac{1}{2}$ tsp. cream of tartar

Sift flour, sugar, baking powder and salt into a bowl. Make a well and add, in order, oil, egg yolks, water, vanilla and rind. Mix until very smooth. Measure egg whites and cream of tartar into large mixing bowl. Beat until very stiff. Pour egg yolk mixture gradually over beaten whites, gently folding with rubber scraper just until blended. Pour into ungreased pan. Bake until cake tester inserted in cake comes out clean. Invert cake and let hang until cold, about 1 $\frac{1}{2}$ hrs, over neck of funnel or bottle. The other shaped tins may be rested between two other tins.

Bake in 10" tube pan for 55 mins. at 325°F and another 10-15 mins. at 350°F.

Bake in oblong tin at 350°F for 45-50 mins.

Bake in loaf tin at 325°F for 50-55 mins.

Bake in two square tins at 350°F for 30-35 mins.

chocolate chiffon cake

$\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ cup cocoa
1 cups flour
1 cups sugar
1 $\frac{1}{2}$ tsp. bicarbonate of soda
1 tsp. salt
 $\frac{1}{2}$ cup oil
7 unbeaten egg yolks
2 tsp. vanilla
1 cup egg whites (7 or 8)
 $\frac{1}{2}$ tsp. cream of tartar

Combine boiling water and cocoa; let cool. Sift flour, sugar, bicarbonate of soda and salt into a bowl. Make a well in the centre and add oil, egg yolks, vanilla and cocoa mixture. Beat until very smooth. Measure the egg whites and cream of tartar into a large mixing bowl and beat until very stiff. Pour egg yolk mixture in a thin stream over the entire surface of egg whites, gently cutting and folding in with a rubber spatula until completely blended. Pour into ungreased 10" x 4" tube pan. Bake at 325°F for 55 minutes and an extra 10-15 minutes at 350°F. Invert and let it hang until cold.

odd shaped cakes

Any odd-shaped tin may be filled with water which is then poured into standard sized tins. According to the amount of water used, the amount of batter required may be calculated. If the shape is 1" deep bake as for layer cakes. If 2" deep, bake as for a rectangular cake. If deeper, bake as for ring mould cakes or perhaps a little longer.

swiss roll

- 4 eggs
- 1 cup sugar
- 1 cup flour
- 1 tsp. baking powder
- pinch salt

Sift flour, baking powder and salt together. Beat the eggs and sugar till thick and lemon-coloured. Then fold in the flour mixture. Pour the batter into a greased 15" x 10" swiss roll pan, lined with wax or greaseproof paper and greased again. Bake at 400°F for 12-15 minutes, or until a toothpick or skewer tested in the cake comes out clean. Turn on to two overlapping pieces of waxed paper, which have been sprinkled with sugar. Gently strip off the paper from the bottom of the cake. Spread with apricot jam, warmed, or at room temperature, cut off the crispy end pieces and roll either lengthwise or from the shorter side for a traditional swiss roll.

chocolate swiss roll

- 4 eggs separated
- 4 tbsps. sugar
- $\frac{1}{2}$ tsp. vanilla essence
- 1 tbsp. cocoa
- 4 tps. baking powder
- pinch salt
- 3 tbsps. flour

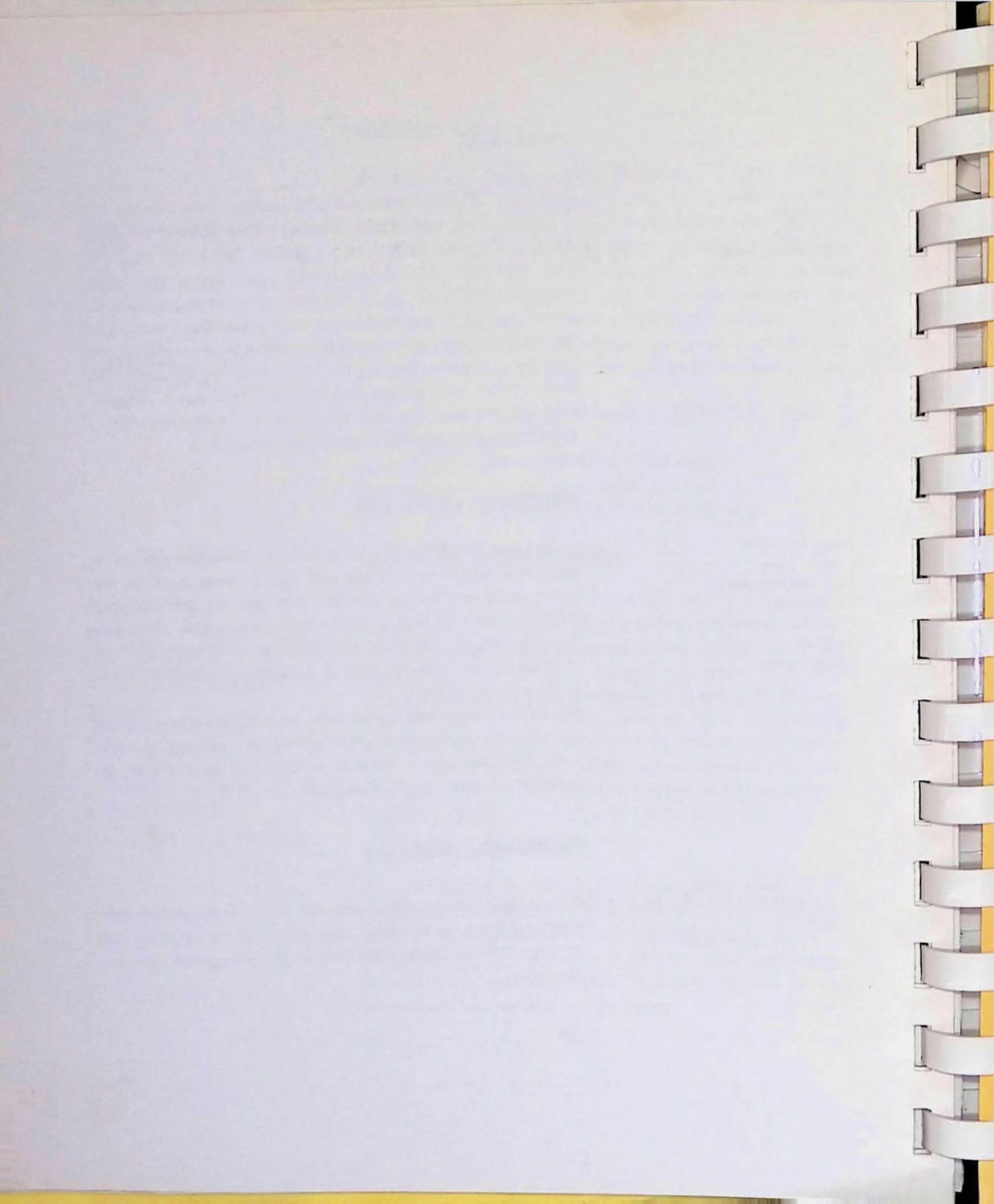
Grease and line 9" x 12" swiss roll tin. Whisk the egg yolks, sugar and vanilla until thick and fluffy. Sieve together the flour, cocoa and baking powder. Add the salt and fold into mixture. Carefully fold in stiffly beaten egg whites. Pour into the prepared tin and bake at 400°F for 8-10 minutes. Turn at once onto a piece of sugared greaseproof paper and trim edges with sharp knife.

Spread with chocolate butter icing or whipped cream or roll up with the greaseproof paper inside. It can then be filled later. Roll the cake lengthwise or from the shorter end, depending on what shape is required.

martine's cake

- 2 - 4 packets marie or ginger biscuits
- 1 - 2 pints fresh cream, beaten thick
- Castor or icing sugar to sweeten

Spread each biscuit with cream and assemble by placing them tightly against each other and covering the outside with cream. Chill at least eight hours. Serve in small portions. No baking.



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SMALL CAKES AND BISCUITS

6 eggs
Weight of 6 eggs (with shells
on) in sugar
Weight of 4 eggs (with shells
on) in flour
Weight of 2 eggs (with shells
on) in butter
1 tsp. vanilla essence
2 tsps. baking powder

$\frac{1}{2}$ cup butter
1 cup sugar
2 eggs
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ tsp. bicarbonate of soda
 $1\frac{1}{2}$ cups flour
pinch of salt
1 tsp. cream of tartar

$1\frac{1}{2}$ cups of boiling water
rounded $\frac{1}{4}$ cup butter ($2\frac{1}{2}$
ozs)
 $1\frac{3}{4}$ cups sugar
 $1\frac{1}{2}$ tsps. vanilla
 $2\frac{1}{2}$ tsps. cocoa

cookies

The butter cake recipe or the hot milk sponge recipe may be used. Bake the cookies at 400°F for 12-15 mins. or until brown. The following recipe is suitable for a large party, yielding 70 cookies. It also may be halved successfully.

Beat whole eggs well, slowly add sugar and beat until light and creamy. Melt butter. Sift flour with baking powder and add alternately with butter to egg mixture. Add vanilla essence. Place a dessertspoonful of mixture into cookie cups. Bake at 400°F until light brown.

lamington squares

Cream butter and sugar well together and add eggs, one at a time, beating well after each addition. Dissolve bicarbonate of soda in milk and add to the mixture. Sift the rest of the dry ingredients and add. Bake in greased, square tin in a moderate oven for 25 minutes. Cut cooled cake into squares and dip into chocolate coating: before rolling in coconut or chopped toasted almonds.

chocolate coating

Mix all the ingredients and bring to the boil.

coconut squares

$\frac{1}{4}$ lb. butter
 $\frac{1}{2}$ tbsps. sugar
1 egg
2 cups flour
2 tsps. baking powder
apricot jam
3 egg whites
 $\frac{1}{4}$ lb. icing sugar
 $\frac{1}{4}$ tsp. almond essence
 $\frac{1}{4}$ lb. coconut

Cream the butter with the sugar, add the egg and mix well. Stir in the flour and baking powder. Roll out the dough and pat it into a greased tin, 9" x 12"; smear with apricot jam.

topping

Beat the egg whites well, add the icing sugar and essence and beat lightly for another two minutes. Add the coconut, mixing it in with a spoon. Pile this on top of the base. Bake at 400°F for $\frac{1}{2}$ hour, until the top is light brown. Let cool and cut into squares.

cream puffs

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ cup sifted self-raising flour
 $\frac{1}{2}$ tsp. salt
2 unbeaten eggs

Heat oven to 450°F. Melt butter in boiling water over high heat. Turn heat to low, add flour and salt all at once, stirring vigorously with spoon until mixture leaves sides of pan in smooth, compact mass. Remove from heat and quickly beat in eggs, one at a time with spoon, beating until each is blended and mixture is smooth. Continue beating until stiff. Make shapes on ungreased pan with a spoon, or put mixture through Sawa biscuit machine with icing nozzle attached. Bake at 450°F for 10 minutes, then 400°F for 25 minutes. Ice, when cold, with melted (Bournville) chocolate. Fill with cream, or cream and fruit, before serving. If desired, simply dust puffs with icing sugar instead of icing.

meringues

3 egg whites
 $\frac{1}{2}$ cup castor sugar
 $\frac{1}{2}$ cup sugar

Beat egg whites well. Gradually add sugar and beat until firm. For an attractive shape, put mixture through Sawa biscuit maker machine, icing nozzle attached. Place on grease proof paper on biscuit tin; bake in a low oven, approximately 200°F, for 2 to 3 hours. Turn off heat and leave in oven until cool. If desired, colour the meringue mixture with food colouring of your choice.

20

Meringues: These can simply be dropped by spoonfuls onto the greaseproof heavy brown paper lining the biscuit tin.

2 cups sifted flour
 $\frac{1}{4}$ cup sugar
3 tsps. baking powder
1 tsp. salt
1 tsp. nutmeg
 $\frac{1}{4}$ cup milk
 $\frac{1}{4}$ cup salad
1 egg

Party Puffs: $\frac{1}{4}$ cup salad oil.

$\frac{1}{3}$ cup boiling water
1 cup icing sugar

2 cups flour
 $\frac{3}{4}$ cup granulated sugar
3 tsps. baking powder
1 tsp. salt
3 beaten eggs
1 cup milk
(or $\frac{1}{2}$ cup cream + $\frac{1}{2}$ cup milk)
1 oz. butter

party puffs

Sift together the flour, sugar, baking powder, salt and nutmeg and add the oil, milk and egg. Stir with fork until thoroughly mixed. Drop with teaspoon into hot fat 375°F and fry until golden brown (3 minutes). Drain. Roll warm puffs in cinnamon-sugar mixture or glaze.

glaze

Add the boiling water gradually to the icing sugar and mix well. Dip the warm puffs into warm glaze.

flapjacks

Sift together the flour, sugar, baking powder and salt. Add the beaten eggs, the milk (or milk and cream) and mix well. Add the butter, melted but not hot; the butter adds to the flavour and also prevents sticking to griddle. Beat batter well. Grease griddle with butter once only before heating it; after that it is not necessary. Heat the griddle until a few drops of water dropped on it dance around instead of boiling away. Spoon the batter on the griddle, fry until little holes appear in the upper side, turn and fry the other side. The heat under the griddle should be on medium. If the flapjacks are pale and blotchy, the griddle is too cold; if they are dark and blotchy the griddle is too hot. When the griddle is just right the flapjacks will be a deep even gold. They freeze well. A closed stove plate or frying pan may be used if you do not have a griddle pan.

basic butter biscuit

- 1 lb flour
- 7 ozs. castor sugar
- 7 ozs. butter or margarine
(8 ozs. if mixing by hand)
- 2 eggs
- 1 tsp. vanilla essence
or
- 1 tsp. grated lemon rind
- pinch salt
- $\frac{1}{2}$ tsp. baking powder

Cream butter and sugar together until fluffy. Sift dry ingredients together. Add 1 egg together with a little of the sifted dry ingredients (1 tbsp) to the creamed mixture. Add the second egg and mix well. Now add remaining flour and flavouring to the mixture and blend well. Roll into log and load biscuit machine, or roll out onto floured board and cut into shapes. If on hot days the dough is moist, place in fridge for 10 minutes before using. Bake at 375°F for 8 - 10 minutes.

chocolate chip cookies

- $\frac{1}{2}$ lb. butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 beaten egg
- $\frac{1}{2}$ cups sifted flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. hot water
- $\frac{1}{2}$ tsp. vanilla
- 1 20c slab bitter chocolate
(chopped)
- $\frac{1}{2}$ cup chopped walnuts

Cream butter and beat in sugars until light and fluffy. Beat in egg. Sift together flour, salt and baking soda. Work into butter mixture. Stir in hot water, vanilla, chocolate chips and nuts. Drop with a teaspoon onto greased cookie sheet. Bake at 375°F for 10 minutes until brown.

chocolate pinwheels

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 1 egg yolk
- $\frac{1}{2}$ tsp. vanilla
- 3 tbsps. milk
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 6 squares (30 grams)
chocolate

Cream shortening; add sugar slowly. Add egg yolk and vanilla; beat well. Add milk; add sifted dry ingredients. Divide dough in half. Add melted chocolate to one half. Roll white dough thinly into a square shape, and the chocolate dough into the same shape. Place white dough over chocolate dough and press together, then roll into a tight roll. Chill for two hours to become firm. Cut into $\frac{1}{4}$ " slices, lay cut side down on a greased baking sheet. Bake 375°F for 10 minutes.

1 cup butter
 1 cup sifted icing sugar
 1 tbsp. vanilla
 1 $\frac{1}{2}$ cups sifted flour
 1 tsp. salt
 1 or 2 tbsps. cream

bon-bons

Mix thoroughly the butter, icing sugar and vanilla. Add the flour and salt and mix by hand; if dough is dry add the cream. Wrap a level tablespoon dough around filling, e.g. cherry, glacé fruit, piece of chocolate, jelly tot, etc. Place 1" apart on ungreased baking sheet. Bake until set but not brown. Dip tops of warm cookies in icing and decorate with chocolate chips, chopped nuts, etc. Bake for 14 – 16 minutes at 325°F.

1 cup sifted icing sugar
 2 tbsps. cream
 1 tsp. vanilla
 Food colouring

icing

Mix together the icing sugar, cream, vanilla and colouring.

2 cups jungle oats
 1 cup sugar
 6 ozs. butter
 1 tsp. bicarbonate of soda
 1 cup flour
 1 cup coconut
 1 $\frac{1}{2}$ tbsps. syrup

crunchies

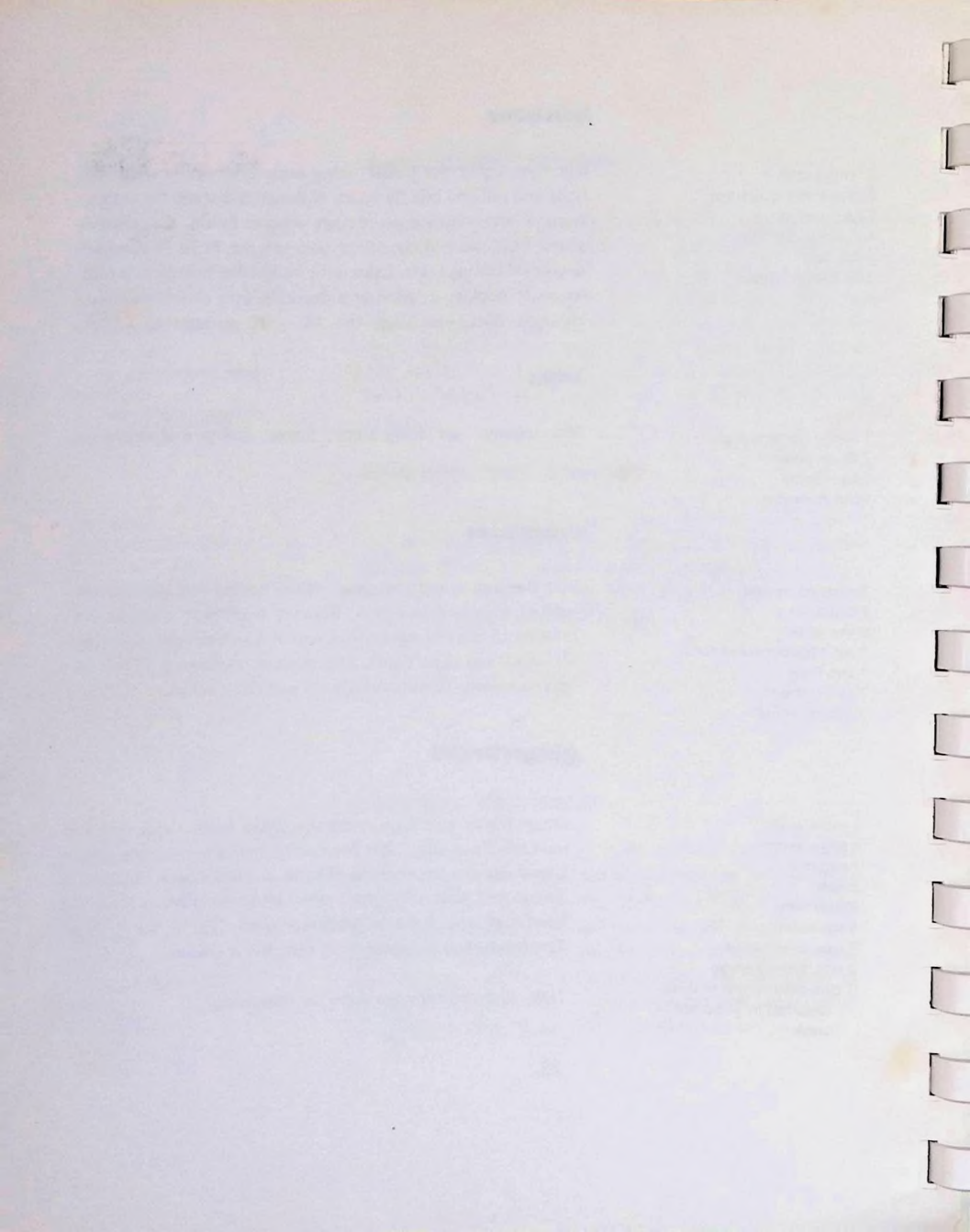
Boil the butter and the syrup. When boiling add the bicarbonate of soda and mix well. Remove from heat and add this mixture to the dry ingredients which have been put in a bowl. Mix well and pack tightly into greased tin. Bake at 375°F for approximately 15 minutes. Cut in pan while warm.

4 tbsps. sugar
 4 tbsps. butter
 1 cup milk
 2 eggs
 3 cups flour
 1 cup syrup
 2 tps. mixed spice
 2 tps. ground ginger
 2 tps. bicarbonate of soda,
 dissolved in $\frac{1}{2}$ cup hot
 water

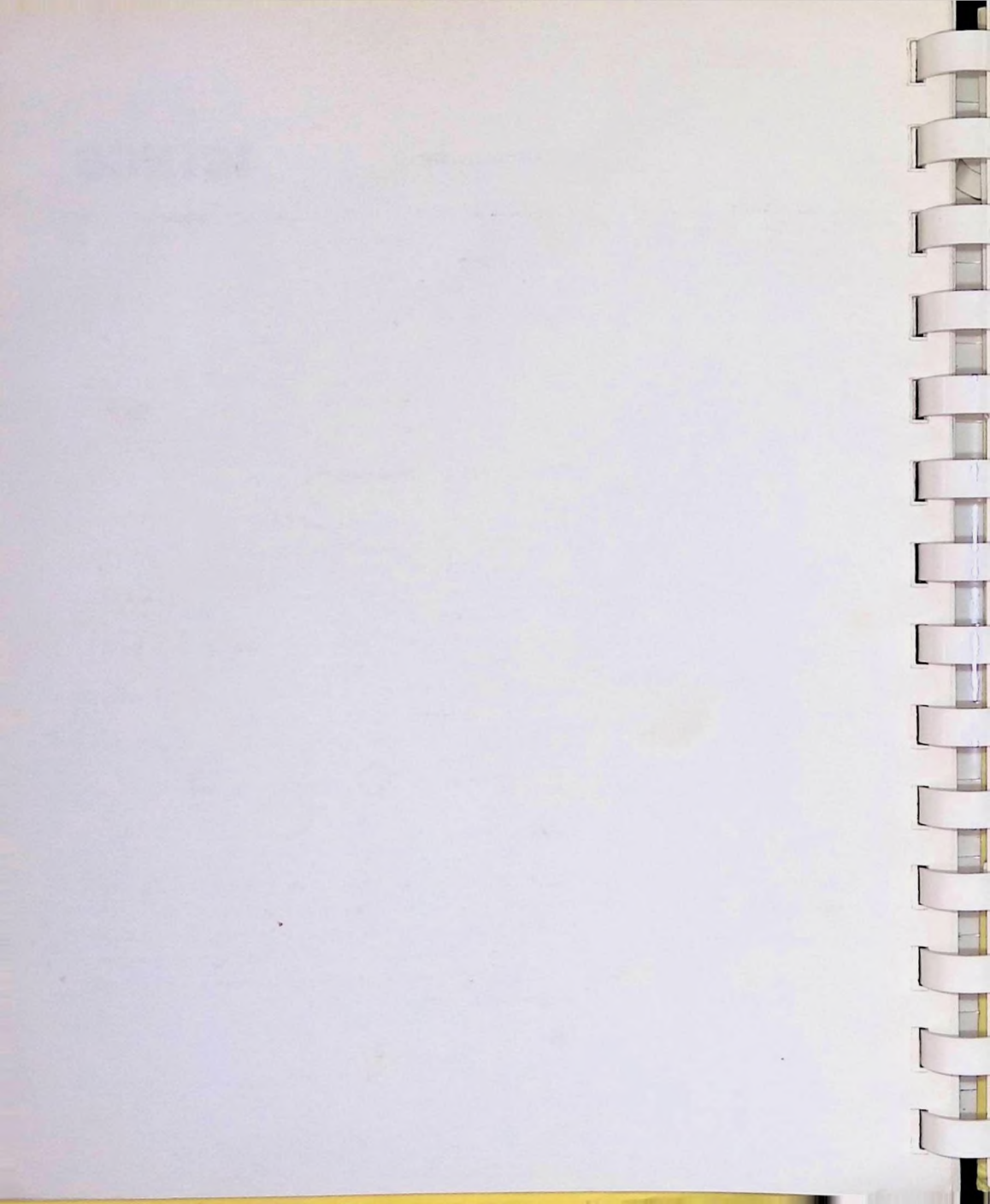
gingerbread

Cream butter and sugar. Add the syrup, beaten eggs, milk and then the flour which has been sifted with the spice and ginger. Lastly add the bicarbonate of soda which has been dissolved in $\frac{1}{2}$ cup hot water. Mix well, pour into two small, greased and lined loaf tins. Bake in moderate oven, 350°F, for $\frac{3}{4}$ hour. The mixture will appear thin, but this is correct.

N.B. Use ordinary tea cups for measuring.



ICINGS



butter icing

1 cup soft butter
2 cups sifted icing sugar
2 eggs (optional)

This kind of butter icing will remain soft. Cream butter and sugar well until creamy and fluffy. For an even richer icing, beat in 2 eggs as well.

butter icing

$\frac{1}{2}$ cup soft butter
2 packets sifted icing sugar

This icing will harden and is suitable for cookies. Cream butter and sugar together, adding a few drops of boiling water or hot milk to make a suitable consistency.

butter icing variations

Vanilla: Add 1 teaspoon vanilla.

Lemon: Add 2 teaspoons lemon juice with a little finely grated rind.

Orange: Add 1 tablespoon orange juice with a little finely grated rind.

Coffee: Add 1 tablespoon coffee essence or 1 heaped dessertspoon instant coffee powder.

Chocolate: Add $\frac{3}{4}$ cup sifted cocoa or 4 ozs. melted chocolate.

Mocca: Add 1 dessertspoon cocoa and 1 dessertspoon instant coffee powder.

Colourings: If desired, add any colouring of your own choice.

royal icing

3 egg whites
about 1lb. sifted icing sugar
 $\frac{1}{2}$ tsp. cream of tartar
 $\frac{1}{2}$ tsp. vanilla or almond essence

Put the egg whites into a bowl. Add half the icing sugar, the cream of tartar and the flavouring and beat well. Then, continue adding sugar and beating until the icing holds its shape when lifted with a spoon. If using this icing to coat a cake, then add 1-2 tablespoons cold water to prevent it from being too hard when cutting.

glacé icing

8 ozs. sifted icing sugar
3 tbsps, hot water

Put the icing sugar, water and flavouring into a small pan. Heat, stirring until the mixture is warm. Do not make the icing too hot; it should coat the back of a wooden spoon evenly and look smooth and glossy. If too thin, add a little more icing sugar. If too thick, add a few drops of water.

VARIATIONS

Vanilla: Add $\frac{1}{2}$ tsp. vanilla.

Lemon: Use lemon juice instead of water, adding a drop of yellow colouring.

Orange: Use orange juice instead of water.

Chocolate: Sift in 1 heaped tablespoon cocoa with icing sugar.

Colouring: If desired, add any colouring of your own choice.

american frosting

$1\frac{1}{4}$ cups sugar
1 tbsp. syrup
pinch salt
 $\frac{1}{3}$ cup plus 1 tbsp. water
3 egg whites
1 tsp. vanilla

Combine sugar, syrup, salt and water in pot. Stir over low heat until sugar dissolves. Cook without stirring to 250°F or until a little dropped into cold water forms a hard ball. Remove from heat. Put egg whites into large mix-master bowl and beat at high speed until soft peaks form (about 2 minutes). Then add syrup in a thin stream, while beating. Add vanilla and continue beating until fluffy and peaks hold shape, (about 3 minutes). Spread on cake. This quantity fills and frosts two 8" or 9" layers or one 13 x 9 x 2" cake. For a chiffon cake, double the quantities in order to have plenty of icing. Any excess may be used to frost cookies.

fluffy white frosting

4 egg whites ($\frac{1}{2}$ cup)
1 tsp. cream of tartar
1 cup sifted icing sugar

Beat together the egg whites and cream of tartar till stiff. Gradually beat in the icing sugar and continue beating until stiff and glossy.

marzipan (almond paste)

12 ozs. icing sugar
12 ozs. ground almonds
juice $\frac{1}{2}$ lemon
tsp. orange flower water
tsp. vanilla
1-2 egg yolks, or 1 whole egg
or 2 egg whites

Sieve the icing sugar into a bowl and mix with the ground almonds. Add the lemon juice, vanilla and orange flower water. Add enough egg to bind the ingredients into a pliable but dry paste. Knead thoroughly with the hand until smooth, adding as much extra icing sugar as is necessary to give a good rolling consistency. Roll out. If desired, place on the cake in sections or if easier, in one piece. Brush the surface of the cake with egg white before putting on the marzipan or alternatively, brush with apricot glaze made by bringing to the boil 2 tablespoons sieved apricot jam together with 1 tablespoon water. This makes enough to cover the top and sides of an 8" cake.

fondant icing

2 lbs. granulated sugar
1 tbsp. glucose
 $\frac{1}{2}$ pt. + 4 tbsp. water

Put sugar in water over low heat. Add glucose and increase the heat, boiling without stirring to 325°F (or until it forms a soft ball when dropped in water). Remove from heat and put in pan of cold water for $\frac{1}{2}$ minute. Knock pan on table to disperse bubbles. Turn onto damp surface (preferably marble) and work out from sides into centre with scraper. Work fondant until it turns cloudy and becomes a creamy lump. Knead mixture by hand until smooth. Keep in air tight jar until needed.

With thanks to the Silwood Kitchen.

chocolate glaze

1 cup (6 ozs.) semi-sweet
chocolate
 $\frac{1}{4}$ cup coffee

Break up the chocolate and melt with the coffee. Let cool until tepid. Place cake on a rack over a tray and pour all the chocolate over the top, letting it fall down over the sides. Do not smooth at all, but just allow to set.

chocolate coating

6 oz. slab bitter chocolate

Melt dark chocolate over hot, but not boiling water. Coat cake with this chocolate, using a palette knife. Use more chocolate, if required.

egg yolk paint

1 egg yolk
food colouring

In a cup, beat 1 egg yolk with a fork. Blend in enough red, green or yellow food colouring until mixture is of desired shade. Mix yellow and red to get orange. This mixture thickens on standing, so beat in drops of water to retain good brushing consistency. With small paint brush, brush paint onto unbaked biscuits where desired. Brush completely to edges. Bake biscuits for about 8 minutes until firm enough to remove from pan, but not yet brown.

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fudge

- 4 cups sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup butter
- 1 tin condensed milk
- 1 tsp. vanilla
- 2 tsps. brown vinegar

Melt together the sugar, water and butter on low heat and bring to the boil. When boiling, add 1 tin condensed milk and stir for 20 minutes on high heat. Add the vanilla and brown vinegar and stir well until thick and the mixture forms a ball when a teaspoonful is dropped into cold water. Remove from heat and pour into a buttered biscuit tin. Cut when cool.

fudge

- 1 lb. castor sugar
- 1 tin sweetened condensed milk
- 4 dsps. butter
- $\frac{1}{4}$ cup cold water
- 2 tsps. vanilla

Dissolve all the ingredients except vanilla, on low heat until boiling. Allow to boil for 20-40 mins., until soft ball stage is reached, i.e. when a teaspoonful of the mixture forms a ball when dropped into cold water. It is most important to stir the mixture constantly while on the stove. Add the vanilla and beat with wooden spoon for 10 minutes before pouring into small, greased swiss roll tin. Allow to set partially and cut.

coconut ice

- $3\frac{3}{4}$ cup coconut
- 1 tin sweetened condensed milk (397 grams or $1\frac{1}{4}$ cup)
- $4\frac{1}{2}$ cups icing sugar
- $\frac{1}{4}$ tsp. cream of tartar
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla

Mix all the ingredients well and divide the mixture into two. Press half the mixture into a greased 8 x 10 x 2" tin. Colour the second half pink and place over the first half. Press firmly together. Allow to set and cut into squares. This yields $2\frac{1}{2}$ lbs.

popcorn balls

- 1 cup sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup syrup
- 1 tsp. salt
- $\frac{1}{4}$ cup butter
- 1 tsp. vanilla
- 7 cups popped corn

Mix the sugar, water, syrup, salt and butter in a saucepan on the stove. Cook until a few drops form a hard ball when dropped into cold water. Remove from heat and stir in 1 teaspoon vanilla. Pour in thin stream on 7 cups of popped corn in a large bowl, stirring instantly to mix well. Shape with buttered hands.

marshmallow fun

Needed: Marshmallows, toothpicks, gumdrops, toffee apple sticks, licorice, stiff paper. Where toothpicks are not necessary, stick marshmallows together by beating $1\frac{1}{2}$ cups sugar with one unbeaten egg white, until it is stiff enough to stand in peaks.

Dachshund. For the body, string 5 large marshmallows on a toffee-apple stick. Make each leg with 2 small marshmallows on $\frac{1}{2}$ stick. Cut ears and nose from stiff brown paper. Make slits in the large marshmallows and slip the ears in. Attach a piece of licorice to end of nose, place two bits for the eyes. Attach the finished head to the body with a toothpick.

French Poodle. Stick two large marshmallows together for body; glue one small one in centre of one end; surround with two rows of small marshmallows for ruff. Add one small one to the centre small one for nose; attach licorice slice to tip. Make eyes of licorice. Slide small marshmallows on to each of five toothpicks for the legs and one for the tail.

Snowman. Make the hat first, using either black paper or a flat round licorice sweet. Glue together. Run a toothpick through two large marshmallows and the hat. Make eyes, mouth and buttons with small pieces of licorice.

Turtle. Take one large marshmallow and use a gumdrop with licorice eyes for the head and a gumdrop cut into four pieces for the feet.

Hippopotamus. For head, cut large marshmallow almost in half, using a wet knife. Pull apart slightly, taking care not to break the hinge. Make teeth from pieces of licorice and glue to inside of open mouth. Attach 2 large marshmallows for body to the head by running a toothpick through all three. For legs place 2 small marshmallows on half a toothpick. The big eyes are made from jujubes glued to head.

Giraffe. String eight marshmallows on a stick for neck. Add a large marshmallow for body. Glue a small marshmallow to top marshmallow to complete the head and stick bits of licorice for eyes. Cut ears from stiff white paper and slide into slits. Use toothpicks for legs.



marzipan fruits

Apples. Colour some marzipan a light apple-green. Form into the shape of tiny apples. Dip a very fine brush in pink colouring and shade the outside so that it resembles a ripening apple. Press a clove in the base and a tiny angelica stalk into the tip.

Bananas. Colour some of the marzipan yellow. Form into tiny banana shapes. Dip a fine brush into a little cocoa dissolved in hot water or melted chocolate (diluted if necessary) and brush on brown marks of a banana.

Strawberries. Colour some of the marzipan a strawberry colour with a few drops of cochineal and form into strawberry shapes. Top with a tiny green marzipan stalk or leaf shapes. Make tiny indentations with a fine needle on the strawberries and dip in sugar.

Peaches. Colour some of the marzipan yellow. Form into the shape of a peach. Paint the cheek pink.

Pear. Colour some of the marzipan yellow. Form into a pear shape. Paint the cheek pink. Use a clove for the blossom end, and, in the top, insert a small stem with a leaf attached made of green-tinted marzipan.

Lemons. Use marzipan tinted a deep yellow colour.

Oranges. Use marzipan tinted orange.

If you wish to give the fruits an attractive shine, brush them with a light syrup made by combining $\frac{1}{2}$ cup light corn syrup and 2 tablespoons hot water. Let the fruits stand 2 to 3 hours before glazing. The marzipan can be used, of course, to make little animals, flowers or whatever takes your fancy.

marzipan roses

Colour about $\frac{1}{2}$ lb. marzipan (page 29) pale pink or lemon. Roll it out thinly and cut out 4 circles $\frac{3}{4}$ " in diameter for each rose to be made. Use the circles to form the roses, rolling the first circle the tightest to form the inside of the rose. Arrange the other 3 circles to form the other petals. Stick the roses on toothpicks and stick these into something firm, such as a potato, to stand upright until they dry. These roses can be arranged on the centre of a cake, leaving 1 or 2 on the toothpicks to give the arrangement height. Colour some marzipan green. Roll out thinly. Cut out leaf shapes with a knife and mark in the veins. Arrange the leaves around the flowers.

toffee apples

12 ozs. sugar
6 ozs. golden syrup
1 oz. butter
 $\frac{1}{4}$ pt. water
1 tsp. lemon juice or vinegar
cochineal

Wash and dry the apples and push a wooden stick into one end. Put all the ingredients except the cochineal, into a saucepan. Stir over a low flame until the sugar is dissolved. Now bring to the boil quickly without stirring. Test the mixture by dropping a teaspoonful into cold water - it should become hard like a piece of glass. Add some cochineal. Dip the apples into the toffee and then dip immediately into cold water. Place on greaseproof paper until well set.

vanilla ice-cream

2 egg yolks
1 cup sugar
1 tsp. vanilla
 $\frac{1}{2}$ tsp. gelatine
1 pt. milk
 $\frac{1}{4}$ pt. cream

Cream the egg yolks, sugar, vanilla and gelatine well. Heat the milk to boiling point and add the creamed mixture to the milk; let this mixture boil for one minute, take it off the heat and let it cool. Beat the egg whites until stiff and fold into the mixture. For a richer ice-cream, add the $\frac{1}{4}$ pt. cream at this stage. Pour into container and put into fridge. When this has slightly hardened beat the mixture well and put back into the freezer.

nut brittle ice cream

1 packet Orly Whip
 $\frac{1}{2}$ cup castor sugar
4 eggs
2 bars peanut brittle

Beat the two Orly Whip envelopes with the sugar. Add 4 egg yolks, one at a time, beating well after each addition. Add the chopped peanut brittle and fold in 4 stiffly beaten egg whites. Turn into a foil-lined loaf tin or other mould of your choice. If desired, crush some extra peanut brittle to decorate the top of the ice cream.

cassata

1 packet Orly Whip
 $\frac{1}{2}$ cup castor sugar
4 eggs
1 tbsp. powdered instant
coffee
4 ozs. glacé or marachino
cherries
4 ozs. toasted almonds or
walnuts
small jar ginger in syrup,
optional

Beat the two Orly Whip envelopes together with the sugar. Add 4 egg yolks, one at a time, beating well after each addition. Add the coffee and a little ginger syrup, if desired. Fold in stiffly beaten egg whites, whole cherries, nuts and some of the ginger, sliced. Turn into a foil-lined loaf tin, or other mould of your choice, and freeze for 24 hours. If desired, rosettes can be used to decorate the turned out ice cream mould, which can then be replaced in the freezer until serving.

baked alaska

9" round sponge layer cake
2 litres ice-cream
tinned or fresh fruits, optional
6 large egg whites ($\frac{3}{4}$ cup)
 $\frac{1}{2}$ tsp. cream of tartar
1 cup sugar

Pack ice-cream in round bowl about 1" smaller than diameter of cake. If desired, stir tinned or fresh fruits into ice-cream before packing into mould, or else put a layer of fruit between cake and ice-cream. Freeze ice-cream until very firm and leave in freezer until serving time. Shortly before serving, beat egg whites with cream of tartar until frothy. Gradually beat in sugar; continue beating until meringue is stiff and glossy. Heat oven to 500°F. Place layer of cake onto a fireproof serving dish. Loosen ice-cream from bowl with spatula and turn out onto cake. Cover the cake and ice-cream completely with the meringue. Put half an eggshell into the top of the meringue before baking. When serving, fill with warmed brandy and light.

lemon ice

1 cup milk
1 cup sugar
1 cup cream
2 lemons

Stir the milk, cream and sugar together until the sugar is dissolved. Put in fridge tray until mushy. Now add the grated rind and juice of the 2 lemons and beat well. Freeze again. Two hours later, beat again. Then freeze until firm. Serve in hollowed out lemons on lemon leaves if possible, or on a doily garnished with a mint leaf and a cherry, if desired.

pancakes

1 cup sifted flour
pinch salt
3 eggs
1 cup milk

Sift flour and salt. Make a hole in the mixture and add the eggs. Add half the milk and mix. Add the rest of the milk and beat well. Let it stand 1 hour. Grease a pan with oil or butter and allow it to get very hot. Pour some mixture into the pan. (If the mixture is too thick, add some water). Cook until brown and turn. Fill with syrup, honey or fruit and serve with cream.

trifle

Plain sponge cake
 $\frac{1}{4}$ pt. sherry, plus
3 tbsps. brandy, for adults or
juice of a small tin fruit,
for children
2 cups custard, approximately
 $\frac{1}{4}$ pt. cream
small tin fruit, or
fresh strawberries
chopped nuts, optional

Cut or break the sponge cake into suitable pieces and put in a glass bowl. Pour over the sherry and brandy or the fruit juice, and allow to soak. Sprinkle over the chopped nuts. Cover with a layer of sliced, tinned fruit or strawberries, reserving some to garnish the top. Pour over the custard while still hot and allow to set. Whip the cream and spread over, or pipe on to the custard. Decorate with the reserved fruit, cherries and nuts.

jellied orange segments

Cut oranges in half. Squeeze out juice which can be served at the party. Clean out the orange halves well, being careful not to break the skins and fill with orange, red and yellow jelly. When firm, cut each half in half again.

orange jelly baskets

6-8 large oranges
(enough to give 1 pt. juice)
3-4 lemons (depending on
size)
1 pint water
8 ozs. loaf, or granulated
sugar
rind of 2 oranges (thinly
peeled)
1 $\frac{1}{2}$ ozs. gelatine
12-14 thin strips of angelica
(5" long)
whipped cream (optional)

Halve the oranges and lemons, scoop out the flesh and press through a strainer, or put in a blender, to remove the juice, Gently press the orange skins to flatten their base, so that the halves will sit flat.

Put the water, sugar, orange rind and gelatine in a pan, and stir over gentle heat until the sugar and gelatine are dissolved. Cover and infuse for ten minutes. Wring the liquid through a muslin cloth and add the strained orange and lemon juice. When cool, pour into the prepared orange skins and leave to set.

Dip the strips of angelica into boiling water to make them pliable and bend each into a half circle. Before serving, fix the angelica handles over the jellies and decorate with whipped cream.





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consequences

Provide each child with a pencil and a long piece of paper. Each person draws a part of something such as a face, roof or chair and folds the paper so that only the end pencil lines show. He then passes the paper to the next person who carries on with the drawing. These steps are repeated until the paper is full, when the sheets of paper are opened and the results are shown. A variation of this for older children can be played as follows. Each person writes a beginning of a story on his sheet of paper which is then folded and passed on to the next person who adds a sentence. At the end, the most ridiculous stories are read out.

fishing

Cut out some fish in thin coloured paper. Attach each fish by its nose to a piece of string with sellotape. The strings should all be the same length. Tie a pencil to the other end of each piece of string. All the children hold the pencils and at the word "Go" start to reel in their fish. The winner is the first child to land a fish.

hunt the thimble

A thimble or any other small object may be hidden away. The person elected leaves the room while the object is hidden and then re-enters with the task of finding it. The other children help by giving clues. They cry "hot" when the searcher is near the object, "cold" when he is far away, adding "freezing" and "boiling" when appropriate. Alternatively, music may be played loudly and softly to indicate the player's position in relation to the object.

i spy

One child selects an object in the room and states: "I spy with my little eye, something beginning with" and gives

the initial letter of the object of his choice, e.g. "C" for chair. The other children, in turn, are allowed to make one guess each until the article has been named. The child giving the correct answer becomes the next caller.

i went shopping

The players form a circle and call out nouns in alphabetical order, e.g. I went shopping and bought an apple. The next player substitutes a noun beginning with "B" and so on. A player failing to name a noun is eliminated and has to pay a forfeit.

musical box forfeits

Let the children sit in a circle and pass a small box round as the music plays. In the box are slips of paper, each containing a forfeit. When the music stops, whoever has the box opens it, takes out a slip of paper and performs the forfeit, such as singing a nursery rhyme, standing on one foot, doing bunny hops, pretending to be a cat lapping a saucer of milk, or saying the alphabet backwards.

obstacle race

Two teams are formed. Each member of the team in turn goes through the obstacles and then runs back to the starting point. Examples of obstacles which can be used are: the children are given a pile of clothes to put on such as long dress, large shoes, hat, gloves, etc. and these must be put on and taken off at the next stage, where a pile of potatoes must be put into a basket and taken back to the starting point.

on parade

One child is chosen as "general". Let him form up his army in front of him and give orders: "left turn", "right turn", "mark time", "about turn" and so on. But they have to do the exact

opposite of every order he gives. Anyone who obeys orders is "out". Give a prize to the most awkward recruit of all.

parcel game

Wrap a small article in multiple layers of paper and string. Get the children to sit in a ring and pass this big parcel around. Every time the music stops the child who has the parcel must start unwrapping it. Once the music begins the parcel must be passed on until at last the parcel is completely opened. The child holding it receives the prize.

picture board

Cut out about 20 pictures and stick them on a piece of cardboard. Choose clearly defined objects such as a house, dog etc. Supply the children with pencils and papers and let them look at the card for one minute. Then remove it whilst they write down the names of all the things they can remember. The one who recalls the most objects within a set time limit is the winner.

play dough

3 cups salt
6 cups flour
3 tbsps. powdered alum
1 tbsp. salad oil
6 cups boiling water

Put the dry ingredients into a large bowl, add the boiling water and stir until mixed. Add the salad oil and knead. For colour, add food colouring. Store in a covered container. Give children a rolling pin to use for rolling out the clay, and cookie cutters for making "cookies".

shopkeepers

Large posters with the names of shops and what they sell are hung on the walls, e.g. Mr. Jones - butcher, chops, sausages, mince etc. The adult in charge calls out the name of an article he wishes to buy. The children try to find the shop that sells that article as quickly as possible and stand in front of the "shop" as soon as they have located it. The child last in the

queue is "out" and the winner is the person left at the end of the game.

shopping day

Collect your guests and give each the name of a shop - butcher, grocer, etc. Then start to tell a simple story which brings in each of the shops as often as possible. Every time you mention a shop add the words "where I bought something beginning with H (or any letter)". Immediately the player whose shop it is must call out the name of an article which could be bought at his shop, beginning with the letter given. If he can't think of anything to the count of five, he is out of stock and loses a customer. Any player losing five customers is bankrupt and must pay a forfeit.

smell game

Prepare a number of containers, filling them with things such as talcum powder, nutmeg, curry powder, ginger, mint, coffee, tea etc. Cover them so that they cannot be seen and number them. Players smell each dish and try to identify the smells.

statues

Everyone dances around the room to music, but has to freeze in the position he happens to be in when the music stops. Anyone who moves before the music begins again is eliminated. This goes on until only one child remains.

telling stories

This is an enjoyable way of passing the time at a party. Start the story with "Once upon a time there was a little boy. What do you think that little boy wanted more than anything in the world? " Carrying on in this way, the children will thus help you to build up a marvellous story.

treasure hunt

Hide away as many gifts as the number of guests and present each child with a clue written on paper. For e.g.: "Two or more could sit here but you need not look at the front". In this case the present would be hidden behind settee. Similarly: "you would use this when making a stew". Here the present would be hidden in a large pot in the kitchen.



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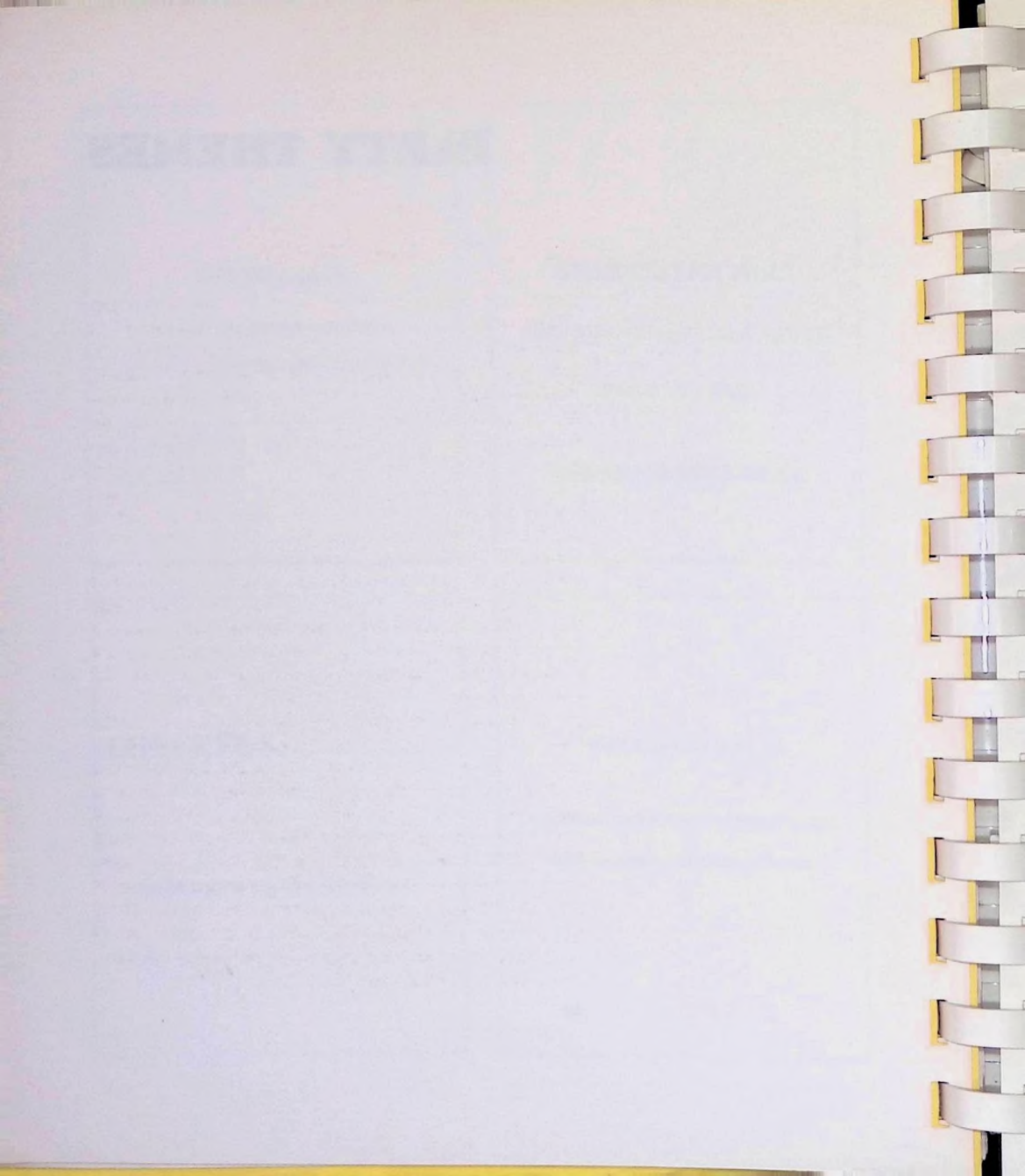
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PARTY THEMES



FIRST BIRTHDAY PARTY

This is really a party for the adults, an occasion to share with one's family and close friends. The birthday cake could be a fruitcake (page 13) covered with marzipan (page 29) and iced with white royal icing (page 27) or fondant icing (page 29). Place the cake on your most attractive cake-stand or plate. Pipe a row of rosettes around the edge of the top and the bottom of the cake, using royal icing in a piping bag with star-shaped nozzle. Tie a pastel-coloured ribbon around the cake, adding an extra bow or rosette of ribbon to cover the knot. Use icing to keep the ribbons in position, or even pins, which can be removed before slicing. Place a large candle in the centre of the cake and surround with icing rosettes. If preferred, a butter cake could be baked in two layers, sandwiched with icing, and treated in the same way, but using a pale lemon-coloured butter icing. Or even bake a chiffon cake in a large tube pan and ice either with the lemon butter icing or a fluffy white icing. Fill the centre with a posy of fresh white or yellow daisies or yellow roses. The centre of the chiffon cake will allow enough space for a tiny vase to make sure that the flowers stay fresh. For the tea party, make one fancy gateau or tart, one simple cake, a batch of biscuits and something savoury. Perhaps try the giant sandwich (page 120) which is really fun to prepare and lovely to serve. Even a silver tray of dainty sandwiches sprinkled with finely chopped lettuce and garnished with parsley would be nice. Use your daintiest cloth and a small posy of fresh flowers to decorate the tea-table. If using fresh flowers on the birthday cake, then use more of the same kind for the flower arrangement. If baby won't appreciate the trouble you have gone to, he will enjoy the extra attention received from the guests.



BUNNY PARTY

Invitation: Decorate a plain card with a simple rabbit.

Cake: Use one 9" diameter layer cake. Cut the cake in half and sandwich together. Stand on cut edge. Cover with fluffy white icing and sprinkle with white coconut. Use pink marshmallows for the eyes and nose and make the ears from stiff paper or from biscuit dough.



Party Fare: Cut rabbit shapes out of basic biscuit dough and decorate after baking with pink, white or chocolate glacé icing. Sandwiches may also be cut with a rabbit-shaped cutter. Shape unbaked meringues into rabbit shapes. When baked, paint faces on with melted chocolate. A rectangular cake may be cut into squares, iced in chocolate and a marshmallow bunny face may be put on each square. Cut two circles out of one marshmallow, one to form the head, the other cut to form the ears and place on the squares. Outline features with toothpick dipped in cochineal.

What to do:

1. While waiting for all the guests to arrive read the children a story about rabbits.
2. Let the children play "bunny hop". Provide each with an empty orange bag (half-sized) and let them hop a given distance. The winner or alternatively each child to finish the course receives a prize.
3. Another game is "pin the tail on the rabbit". Blindfold a child and let him pin the tail onto a large drawing of a rabbit.

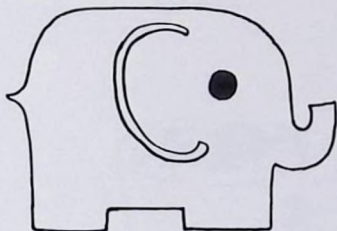
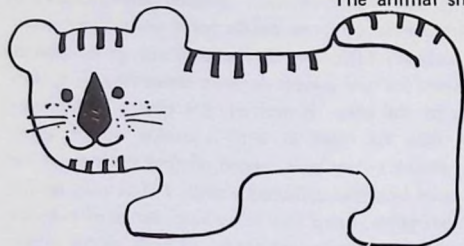
ZOO PARTY

Invitation: Use a sticky-seal animal such as an elephant, lion or tiger and stick it onto white or coloured paper.

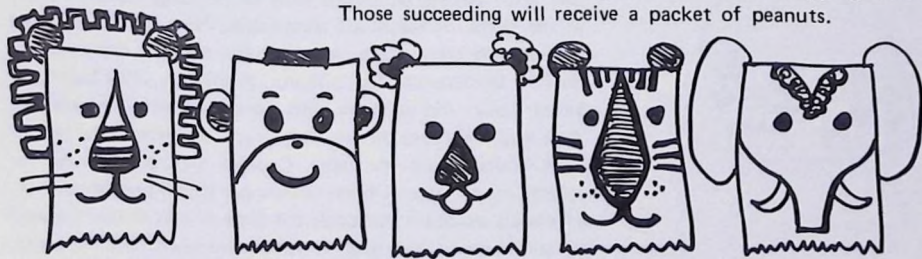


Cake: Ice a large round cake with white or chocolate butter icing, depending on the colour of the biscuits used. Animal shaped biscuits or even the ready made zoological biscuits could be placed around the sides of the cake and white or chocolate lines could be piped over the biscuits giving the effect of a cage.

Party Fare: Animal shaped biscuits should be included. Make large animal biscuits, using the basic biscuit recipe and ice. The animal shapes illustrated here could be copied.



What to do: Paper bag masks are easy to make — either as an activity at the party or before to use as table decor. The following game could also be played. Let each child place 4 unshelled peanuts on the back of his hand. He must then walk as fast as possible to the goal line without dropping them. Those succeeding will receive a packet of peanuts.



FLOWER PARTY



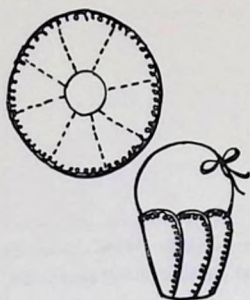
Invitation: Fold rectangular card in half, lengthwise, to fit into long envelope. Cut out a flower shape from shiny coloured paper, a long thin stem and leaf in green shiny paper and paste onto white card. Write the invitation inside.



Cake: Cover a chiffon cake with fluffy white icing and decorate with flowers in the following way. Cut out petals from coloured American marshmallows, snipped with scissors in halves or thirds. Five of these petals form one flower, miniature marshmallows form the centre and cut green marshmallows are used for the leaves. Arrange these flowers attractively on top of the cake. If desired, the centre hole of the chiffon cake may be filled in with a cookie before icing. Alternatively, flowers may be arranged around the side of the cake out of more brightly coloured sweets. Petals may be cut out of American gums, using the shiny side. Strips of angelica can be used as stems, leaves and blades of grass to fill in the spaces between the flowers.



Party Fare: Biscuits can be baked in the shape of flowers, painted before baking with brightly coloured egg yolk glaze and after baking decorated with white icing. Biscuit cutters in the shape of leaves are obtainable. Paint the cut out leaf shapes with green glaze. Alternatively, if using marshmallow flowers to decorate the biscuits, simply ice after baking in pastel shades and decorate with marshmallows. The table will look lovely if these biscuit flowers and leaves are arranged to form bouquets on the table. Cookies may be iced and decorated in the same manner. Remember that if brightly coloured sweets decorate the cake, the same sweets should be used on the biscuits and cookies which are then iced in white.



Party Decor: Pale green cloths and serviettes could be used as an appropriate colour to offset the party theme.

What to do: Lacy baskets for flowers or sweets can be made quite easily. Using a lace paper doily and the same size in firm paper, join the two circles together making eight cuts through the reinforced doily. Now form the basket by folding and allowing one cut edge to overlap the other and secure with sticky tape. Use a pipe cleaner as a handle and a pretty paper or ribbon bow may be tied round it.

TEDDY BEARS' PICNIC

Invitation: Invite the children to a "Teddy Bears' Picnic". Print the invitation on gaily coloured paper cut out to fit the size envelope selected.



Teddy Bear Cake. Buy or make one large swiss roll and four small ones. These can be made or bought ahead of time and frozen, and even iced while partially frozen to give a firmer base. Stand a large swiss roll upright, in centre of board, having cut off one thick slice to form the head. Place this slice on top of the iced swiss roll at right angles to form the head. Secure with toothpicks and ice. Cut off a slice from two of the small swiss rolls for the ears, which are again secured with toothpicks. Ice two small swiss rolls and place at the base of the cake, at an angle, to make the teddy bear appear sitting. Cut a wedge-shaped piece from 2 more small rolls and ice. Place with wedge end at top of body for arms allowing them to rest on the legs. Use a fluffy icing, in white or in a colour of the party theme. Even chocolate icing could be used. Tie a ribbon around his neck, and use little sweets or raisins to decorate face and down body as buttons. Five currants can be placed on base of each arm and leg for pads. The board can be covered with white icing and scattered with lots of green coconut. Flowers cut out of marshmallows or other sweets could be decoratively placed.

Or

Bake 2 x 9" diameter layers of basic cake recipe and ice in white. Biscuits in the shape of teddy bears can be made. Simply press currants and cherries into dough before baking for eyes, nose and mouth, and when done, ice appropriately. These biscuits can then be placed around the cake.



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Party Fare: Make lots of teddy bear biscuits – one for each child.

Party Decor. Arrange the party goodies on checked or brightly coloured cloths laid out in the garden and let the children have a picnic on the lawn.

What to do. Read the story of "Goldilocks and the Three Bears". "Winnie the Pooh" would be right for older children. Play the "Winnie the Pooh" record on a portable record-player.

BOX PARTY

This is a lovely idea if space is limited and it is easier to send the children to play outside with their own box, filled with their party fare. It is also suitable if spending the afternoon at the blue train, the zoo, the cinema or any similar place of amusement. The boxes (use cake boxes obtainable from obliging confectioneries) may be painted in bright colours or covered with plain or decorative wrapping paper. For little girls a paper flower can be put on top, or for boys a train, boat or any other appropriate shape can be pasted on. A funny face can also be made by pasting on bits of coloured paper or turned into animals by adding ears as well. In each box pack cookies, packets of crisps, sweets, boxes of raisins, suckers and perhaps a little present for each child. If spending the afternoon away from home, cooldrinks and ice cream can be organized on the spot.

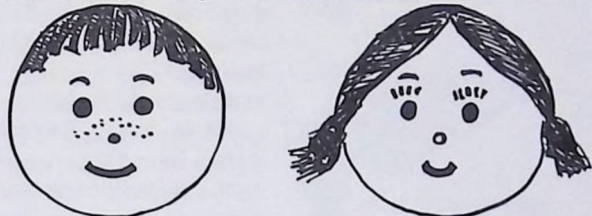
BEACH PARTY

Spending the afternoon at the beach is particularly suitable for young children. Buckets and spades can be given to each child packed attractively with the party goodies. Ice cream and cooldrinks can then be bought on the beach and the birthday cake baked in a fancy mould that resembles a sand castle, and just sprinkled with lots of sieved icing sugar to look like sand. Place on a board covered with icing sugar and decorate with shells. This cake can be cut on the beach and shared by mothers and children. If desired flasks of tea can be taken down for thirsty mothers.

GIRLS AND BOYS COME OUT TO PLAY

Invitation: Buy a packet of plain cards. These can be posted without envelopes if "postcard" is written on the back. Draw a simple face on the card and let your child colour it in.

Birthday Cake: Bake a cake of your choice from the basic cake section in 2" x 9" diameter tins. Sandwich layers together and cover with white icing. Decorate as illustrated.



Party Fare: Biscuits: Ice round-shaped biscuits in glacé icing, some pink, some white and some chocolate and decorate as illustrated. Alternatively, cut basic biscuit dough into rounds and before baking paint on faces with a paint brush using egg yolk paint (page 30)



Cookies: Cookies may be decorated in the same way as the biscuits.

Face lollipops would be appropriate.

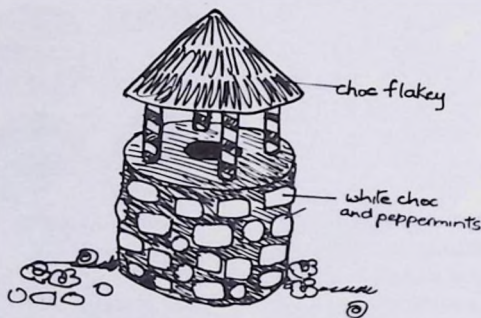
What to do:

1. Let the children paint faces on balloons with koki pens.
2. Give each child a sheet of paper with his name on it. Provide coloured adhesive paper shapes and crayons and have a funny face competition. Brown paper bags could be given instead of the paper. These could serve both as masks and containers for goodies to take home.

JACK AND JILL

Invitation: Draw a simple well on a plain white card and let your child colour it in.

Wishing Well Cake: Selecting a recipe of your choice from the basic cake section, bake 3 x 8" diameter cakes. Sandwich together and cut out a hole about 5" in diameter and 1" deep. Cover the cake with white icing and use either small squares of chocolate to represent stones or mark the stones by piping on chocolate icing. Four sugar sticks can be put into the cake as illustrated. These will support the cone-shaped roof. Make the roof by cutting out a 9" diameter circle from cardboard. Slit it $4\frac{1}{2}$ " up and then glue cut ends, slightly overlapping each other. Ice the cardboard roof with chocolate icing and sprinkle with flakey chocolate or use one cent chocolate slabs. Place in position on top of sugar sticks, securing roof with icing. The inside of the well should be iced with blue icing to represent water. Sprinkle green coconut and some flowers around the well.



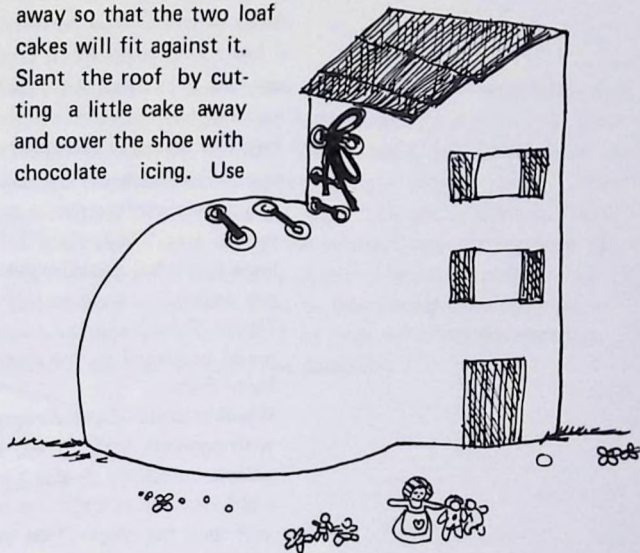
Party Fare: Little boy and girl biscuits could be included.

What to do: Put all the party goodies into a colourful bucket for each child. Play nursery rhyme records and let the children join in the singing.

THE OLD WOMAN IN THE SHOE

Invitation: Select a printed invitation that has lots of little children on it.

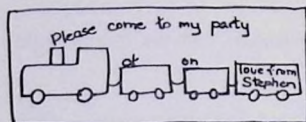
Birthday Cake: Bake half of the basic recipe in a medium sized pudding bowl and the other half in two small loaf tins. Place pudding bowl cake flat side down on the board and trim a little away so that the two loaf cakes will fit against it. Slant the roof by cutting a little cake away and cover the shoe with chocolate icing. Use



peppermint lifesavers as eyelets and thin licorice for shoelaces. One cent chocolate slabs are suitable for the roof and window shutters and biscuits for the door and windows. Alternatively, these may be outlined in white icing. Sprinkle green coconut around the shoe. To finish off, place little dolls around the cake.

What to do: Present each child with a little book of nursery rhymes.

TRAIN PARTY

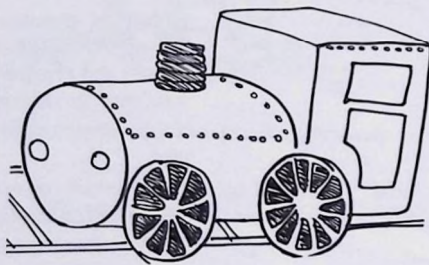


Invitation: Cut a rectangular shape to fit into a long envelope out of brightly coloured paper. Use a black koki pen to draw a simple train.

Cake: Bake (or buy) two small loaf cakes and one swiss roll. Sandwich the two loaf cakes together vertically with jam for the rear of the engine and join onto swiss roll. Coat with melted chocolate or a dark chocolate icing and outline the windows in white. Alternatively, use halved wafer biscuits. Stack a few round peppermint cream chocolates for the chimney or use half a small swiss roll, iced in chocolate. Popcorn could be used for the smoke or else the candles could be placed into the chimney to look like smoke when lit. The wheels are placed against the side of the cake. Round chocolates or biscuits could be used, but for a super effect bake your own biscuit rounds (see "Party Fare"). If desired a second coach, using a large loaf cake, could be similarly decorated and placed behind the engine and rows of little boy biscuits could be made (see "Party Fare") and put along sides of coach. One boy biscuit could be placed on the engine itself.

Party Fare:

Wheel biscuits - Cut out rounds from basic biscuit dough, paint with egg-yolk glaze (1 egg yolk mixed with enough red and yellow colouring to give a bright orange) and bake for about eight minutes at 350°. Do not allow to get too brown as this will spoil the colour. Pipe in spokes and outline in white royal icing.



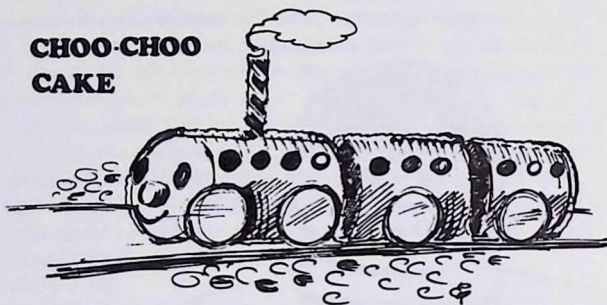


Boy Biscuits - Trace illustrated outline onto cardboard. Cut out the little boy shape and, with a small sharp knife, cut these shapes out of the dough. Paint cheeks, shirt and shoes in orange glaze and pants in red, using a thinnish brush. After baking (see "Wheel Biscuits") pipe in stripes of shirt and socks in white royal icing, using the smallest size plain nozzle tip. Pipe on hair with royal icing coloured brown or paint on with dark melted chocolate. Pipe in tiny round dots for eyes or with a very fine brush paint in eyes with melted chocolate. Paint in the mouth, using red colouring.

Party Decor: Shoe boxes to hold the party goodies could be painted orange or covered in orange paper. These can be placed one behind the other to form a long train and decorated with home-made wheel biscuits.

What to do: An outing to the Blue Train would be appropriate. In this event, use only the engine for the cake. Alternatively, provide lots of large cardboard boxes in the garden and let the boys use their imagination to play a train game.

CHOO-CHOO CAKE



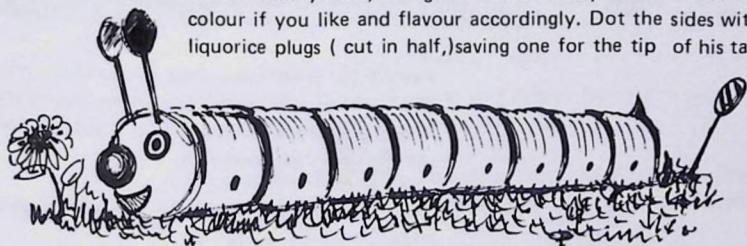
Use the recipe for the Martines Cakes (page 15).

To Make The Train: Use more biscuits for the engine than the carriages. Your train can be longer than the one illustrated if you have hordes of greedy little guests. Stick biscuits onto the sides for wheels, as shown and use smarties as windows. The funnel is a twist of liquorice (or a hollow tube) with a coloured cottonwool ball forming a wisp of smoke. The rails are liquorice strips laid across a shallow baking tray or flat board covered with shiny foil and scattered with jellytot pebbles. If you'd like a brown train, colour and flavour the cream with Bosco syrup. Use smarties for eyes, a marshmallow for a nose and a strip of upturned liquorice for a smiling mouth - or a lifesaver instead to look as if it's saying 'TOO-OOOOT!'

CATERPILLAR CAKE

Another version of the Martines Cake (page 15).

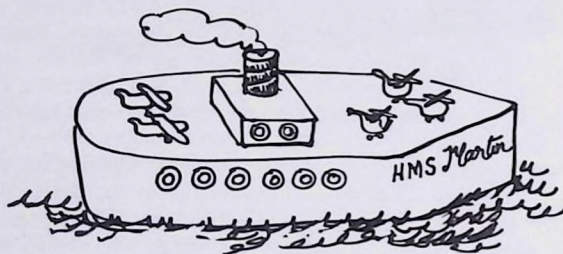
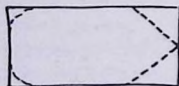
The **Caterpillar** consists of several sections (see sketch) with a smaller biscuit (or two) forming an indentation between each and a strip of liquorice hooped over it (on top of the cream) to resemble a caterpillar's segment (ugh! children love it). The eyes can be liquorice allsorts (the round cogs with fondant on the outside, liquorice in the center), the mouth a crescent-shaped sweet — orange or lemon jelly, jellybean or liquorice strip shaped in a smile and the feelers lollipops. You can have other gaily-coloured lollipops growing in the grass' (green dessicated coconut) covering your tray or board. A layer of marzipan paste or pastry dough rolled out underneath makes a base for the lolly sticks. And there's your caterpillar! Colour him yellow, orange or the birthday child's favourite colour if you like and flavour accordingly. Dot the sides with liquorice plugs (cut in half,) saving one for the tip of his tail.



AIRCRAFT CARRIER PARTY

Invitation: Decorate card with aeroplane.

Cake: Bake two rectangular cakes, sandwich together with jam and shape as shown in diagram to form the bow of the boat. Place two cut-off triangles together to form rectangle and place in centre of deck. Cover in icing, use lifesavers for port-holes and place toy aircraft on deck. Use thick round licorice for funnels and cottonwool for smoke. Place boat on sea of fluffy white icing tipped with blue colouring.



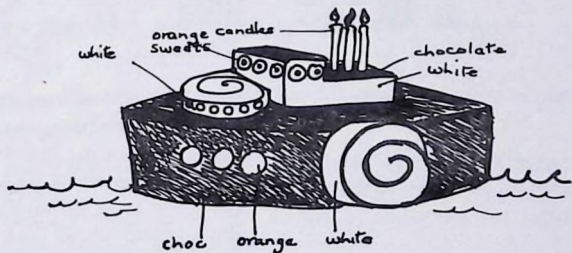
Party Fare: Small paper flags can be stuck into cookies for an international effect. Boat sandwiches can be made by sticking a triangular piece of cheese onto a toothpick and then placing upright on a small sandwich.

What to do: Give each child a small toy aeroplane to play with.

STEAMBOAT PARTY

Invitation: Draw a simple boat in black koki on to coloured card which has been folded in half.

Cake: Bake a rectangular shaped sponge as well as half the basic swiss roll recipe (page 15) in a smaller tin. Before rolling up the swiss roll, cut off a small slice for the cabin. Then spread the remaining cake with apricot jam, roll and cut into 3 slices. Cut the rectangular sponge to form a boat shape as illustrated. Use the two triangles to form a small rectangle which is placed on the boat and place the cabin in position as illustrated. Cover the cake with chocolate icing. Press two pieces of swiss roll, one on each side of the boat and the third in front of the cabin. Cover the rounded sides with white icing allowing the swiss roll pattern to show. Use white life savers around the cabin and orange smarties as portholes. Use orange candles as funnels. Place boat on a sea of fluffy white icing drizzled with some of the melted chocolate. Ice the birthday child's name on the side of the boat with white icing.

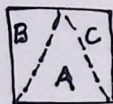


Party Fare: Slices of swiss roll, plain or iced would be appropriate.

What to do: Sing "Row, row, row your boat" or any other boat song. Little plastic boats could be presented to the party guests.

UNDER THE BIG TOP PARTY

Invitation: Draw clown's face on brightly coloured card.



Clown Cake: Bake two round cakes and two square cakes. Sandwich the two square cakes together and cut as shown in diagram. The triangle A forms the clown's hat, B and C form the bows of his bow-tie and the round cakes form his face. Place cakes on board as shown in illustration and cover face with white icing. Use a contrasting colour for the hat and bow-tie. Sprinkle lots of small-sized sweets on his hat and bow-tie and use large sweets for his eyes and nose. Use bright red icing for his mouth and outline his eyes with icing.



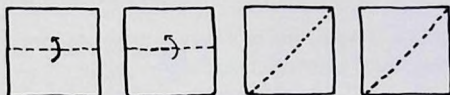
Party Fare: Clown men are attractive and easy to make. Fill an ice-cream cone with sweets and seal with a marie biscuit coated with icing. Cut off the top of the cone (about 1" down) and stick a marshmallow on with icing for his face and place the cone tip on top of the marshmallow for his hat. Stick sweets on the cone as buttons and outline the features on his face with a toothpick dipped in cochineal.

What to do: Clown hats can be bought, but are also very easy to make. Cut a circle; cut in one point to the centre of the circle; bend and secure to form a cone. If plain white or brown paper is used, let the children paint them. Otherwise use bright, shiny paper and attach hat elastic.



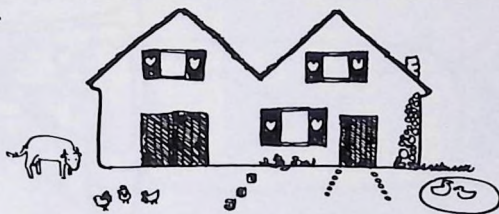
FARMHOUSE PARTY

Farmhouse Cake: Bake four 8" square layers.



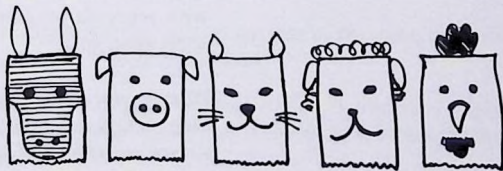
House: Cut two layers in half lengthwise; sandwich together as shown in diagram to give a house 16" long and 4" high.

Roof: Cut remaining two layers diagonally in half, sandwich together and place cut edge on top of house (see diagram). Cover house with white icing. Use one cent chocolates for roof tiles, shutters and doors and outline windows with icing or licorice. Coloured coconut can be sprinkled around and a little pool made from blue icing. Plastic animals are placed around the house. If desired, each child could be given one as a gift.



Party Fare: Make animal shaped biscuits. The animal shapes may also be used to cut out sandwiches.

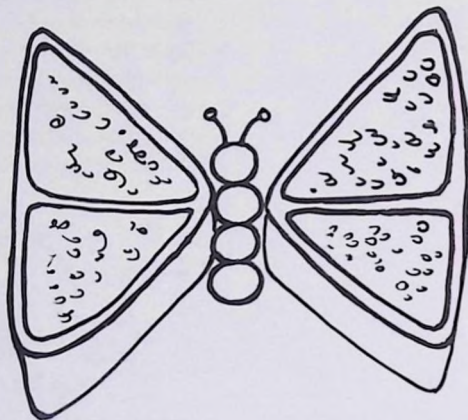
What to do: Sing "Old McDonald had a Farm". Play "Farmer's in the Dell". Paper bag masks could be made up as farm animals. These masks can double as containers for taking home birthday cake and sweets..



BUTTERFLY PARTY

Invitation: Cut butterfly shape from folded coloured paper as shown. Let your child decorate the outside.

Butterfly Cake: Bake basic cake in 2 x 8" square tins. Sandwich together and cut diagonally. Place as shown in diagram, leaving space for the body which is made from a double layer of marshmallows. Ice top and sides with fluffy white icing and decorate with small sweets. Outline with silver dragees.



Party Fare:

Cookies: Decorate cookies as butterflies by cutting straight across each cookie, and then cutting each top in half. Put jam or icing on each cookie and replace the halved tops, arranging them to look like wings.

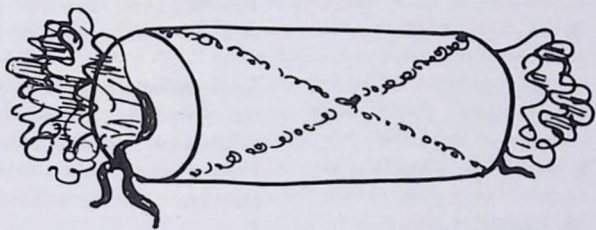
Biscuits: Cut out biscuits in butterfly shapes and decorate with egg yolk paint before baking. If desired, ice with royal icing when cold.

What to do: Cut out butterfly shapes from light paper. Let each child decorate her own with crayons or adhesive shapes. Attach string and let them fly their butterflies in the garden.

BIG BANG PARTY

Invitation: Cut coloured card into the shape of a long cracker and decorate with gummed stars. Wording could read: Come to Avril's Big Bang Party on Sat. 10th.

Cake: Cover a swiss roll with yellow butter icing; decorate with silver balls if desired, or leave plain. The ends may be made from brightly coloured cellophane paper, ruffled and tied with bright bows and secured at each end of the cake with toothpicks. This cake could also look lovely if iced in white, with white and pink doilies ruffled at the ends and marshmallows or icing flowers placed around the ruffle. Sprinkle small sweets on the base around the cake.



Party Decor: Crackers are a "must" at this party. Place them on the table, one for each child. These may be bought or made at home, using cardboard cylinders and covered with crinkle paper. Fill with sweets and a small gift. Use streamers to decorate the party table.

Party Fare: Biscuits may be cut out in the same shape as the invitation and decoratively iced.

What to do: Organise a small fireworks display — under the supervision of an adult. This is especially effective if the party is a late one.

FANCY HAT PARTY

Invitation: Look out for a printed invitation with a gay hat on it. Cards for Easter may be appropriate. Or decorate a home-made invitation with a hat made of bits of bright paper, ribbon and doily for lace.



Hat Box Cake: Choosing a recipe from the basic cake section, bake 3 x 9" diameter layers. Sandwich together and cover with white icing. Allow the icing to dry and using any contrasting colour, ice the stripes on as illustrated. Place a lovely, fancy bow on top of the cake.

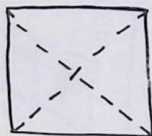
Party Fare: Little hat biscuits can be made by sticking a marshmallow with icing onto a round biscuit, and covering with icing. Pipe on a ribbon in icing of a contrasting colour or use thin licorice. Decorate with sweets to look like tiny flowers. Tiny American marshmallows could be snipped through with scissors to form the petals of the flowers.

Party Decor: Carry a colour scheme of your choice throughout. Waxed cartons (deep-freeze type) could be covered with striped paper and used as containers for the sweets or biscuits. Strips of paper ribbon in the colour of the theme could be placed over a white tablecloth.

What to do:

1. Let the children come in fancy hats, giving a prize for the most original one or buy ready-made party hats for the children to wear.
2. Play musical hats: Have one hat less than the number of children. Each child puts her hat on her neighbour's head. The hats must be passed round to music and every time the music stops the odd man without a hat drops out and one more hat is taken out of the game.
3. Older children could make fancy hats themselves at the party. So provide lots of coloured paper, shiny ribbon, paper flowers and anything else that would be appropriate.

DOLLS' TEA PARTY



Invitation: Using yellow card, bend as shown. Fold on dotted line and draw a house. The sides of the roof may be cut away. The wording of the invitation will be covered by the roof flap.

Cake: Bake four 8" square layers. Sandwich three layers together to form the house. The fourth square should be cut into four triangles, placing each triangle on top of the house, one behind the other, to form the roof. Ice the entire cake with lemon coloured icing. To cover the roof, use either (1) chocolate vermicelli or chocolate flakey to simulate thatch, or (2) one cent chocolate slabs or wafer biscuits to simulate tiles. Outline the door and windows with chocolate icing and use chocolates or wafer biscuits as shutters. Decorate with iced flowers below windows and around door or use tiny sweets for the same effect. Little flowers, iced or made from cut-up American gum drops and angelica for stems and leaves, may also be put on the sides of the house. Two cookies could be placed on either side of the door, thickly sprinkled with vermicelli and a green lollipop stuck into each to represent trees. The board on which the cake is placed could be coated with pale green icing, sprinkled thickly with green coconut. Decorate the garden as desired using sweets as flowers and place a few tiny dolls around the house. A fence could be made from halved finger biscuits and a path from halved marshmallows.

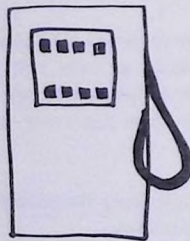
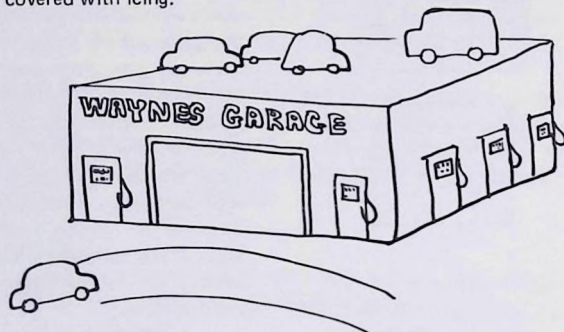
Party Fare: Cookies could be iced and sprinkled with chocolate vermicelli and a green lollipop could be stuck into the cookie to resemble miniature trees. Make all the party fare i.e. scones, biscuits and sandwiches in miniature size — just right for a doll's party.

What to do: Ask the guests to bring with their favourite doll and they will soon be entertaining themselves.

GARAGE PARTY

Invitation: Paste a picture of a motor car cut out from wrapping paper or magazine onto white card.

Cake: Sandwich two rectangular cakes together and cover with melted chocolate. Place biscuits in the shape of petrol pumps (see below) around the cake, leaving place to pipe two large garage doors in white. Place either little toy cars or chocolate cars on the roof using enough for each child to take one home. A few of the cars can be placed in front of the garage on a driveway made by sprinkling chocolate vermicelli onto a board covered with icing.



Party Fare: Cut out rectangular shapes from basic biscuit dough (page 22). Paint with egg yolk glaze (page 30) coloured bright orange or red before baking. When cool, outline and decorate the biscuits in white icing as shown, using thin black licorice for the tube.

What to do: Let the boys organise their own "Traffic" game – a favourite of theirs.

MAN WANTED

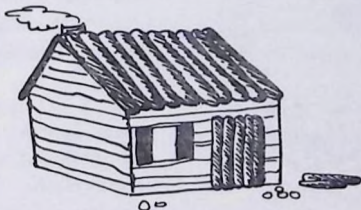
Sheriff Tom Johns
demands that cowboy
Peter Smith appears
on Friday 15th Aug.
at 5 Hill Rd Gardens
MUST APPEAR BY 4:0 pm

REWARD: CASH GOLDENKIDS
SWEETS AND LOTS
OF FUN

COWBOYS AND INDIANS

Invitation: Use cream blotting paper cut to size of envelope and a brown koki chalk for the wording illustrated.

Log Cabin Cake: Bake four 8" square layers. Sandwich three layers together to form the base of the cake. One fourth square should be cut as shown on page 73 into four triangles which are placed side by side on top of the cake to form the roof. Cover house and roof with chocolate icing and, while still soft, mark with tines of a fork to give the effect of logs. Chocolate finger biscuits are stuck onto the roof. The chimney may be made from a marshmallow, using cottonwool as smoke. Doors and windows are made from chocolate biscuits cut to size. Decorate the board around the cake imaginatively by sprinkling it with green coconut and placing some cowboy and horse figures around the house.

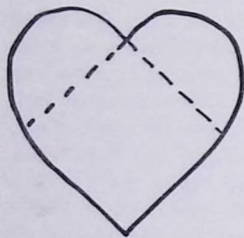


Party Fare: Organise a ranch style barbecue.

What to do: Play "Cowboys and Indians". The guests could be asked to come dressed up as Cowboys and Indians.

SWEETHEART BIRTHDAY

Invitation: A heart shape can easily be made by folding the paper in half, drawing half the design, cutting out and unfolding. Use red card but paste a smaller heart in white card on to the red heart, on which to write your message. Paste the invitation on to a white doily and decorate with some red ribbon. Send the invitation folded in half in a long white envelope.



Cake: Bake two layers in heart shaped tins. For a larger cake, bake 2 x 8" square cakes and 2 x 8" round layers and put together as in diagram (first cut the circular cake in half). Cover cake with white icing and decorate with pale pink butter icing, silver dragees and cherries.

Party Fare: Serve heart shaped food. Biscuits may be cut into heart shapes, iced with white icing and decorated with Cupid's arrows in pink icing or simply with silver balls and hundreds and thousands. Sandwiches, heart shaped, may be spread with sweetened pink cream cheese. As a special treat heart shaped meringue shells could be made and filled with strawberries and ice cream. Cookies may be iced with fluffy white icing and decorated with silver balls and cherries or piped with a pink heart.

Party Decor: To create a lovely effect cover the table with a red cloth and display the food on white doilies placed directly on the cloth.

What to do: Supply the children with red paper, white paper doilies, patterned paper, ribbons, scissors and glue and let them make heart shaped wall hangings. Play "I Wrote a Letter to My Love"

MAYPOLE PARTY

Invitation:



Cake: Bake three round cake layers and ice in pink or white. Bake 6-8 cookies in deep muffin tins. Place a tiny doll into each up-turned cookie so that the cookie forms the skirt of the doll. The skirts are iced in pink and white and a little icing can be piped onto the doll's head to resemble a hat. These dolls are then placed around the top of the cake. In the centre of the cake place a pink sugar stick for the maypole and, using pink and white ribbons, attach these with icing to the top of the sugar stick. Lead each ribbon to a doll's hand, fixing in position with icing. Alternatively, decorate a doll for each guest. These are then placed around the table and the ribbons from the maypole are led to each child's doll.

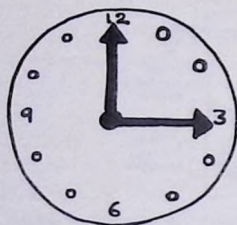
Party Fare: Pink and white meringues, wafer biscuits, pink and white sweets and marshmallows will look lovely on the table.

Party Decor: Use a pink and white theme for your party – pink and white serviettes, pink and white balloons, lots of doilies for a feminine effect.

What to do: Divide the children into 2 teams; give pink balloons to one team and white balloons to the other. Set a course, not too long – and let the children blow the balloons along the course without touching them by hand. First team to finish wins.

CLOCK PARTY

Invitation: Draw a large clock face on white or coloured card, letting the hands point to the time of the party.



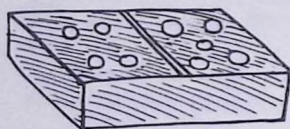
Cake: Sandwich two round layer cakes together and cover with white or coloured icing. Use flat licorice strips cut into arrows for the hands and pipe the numbers in a gay contrasting colour. Alternatively, cut numbers from brightly coloured paper. Let the hands point to the birthday child's age. If desired, this cake could be simply decorated by just using smarties for numerals or it could be treated ornately by piping edges and sides with rosettes and tiny flowers.

Party Fare: At each guest's seat place a watch made of a thick band of licorice and a flat, round chocolate for the face. Use icing to stick the face to the band. Ice hands and dots for numbers. Round biscuit shapes and cookies could also be iced as clocks.

What to do: Each child can be given a toy watch to take home.

DOMINO PARTY

Invitation: Using black card, draw the dots and write the lettering in white pencil crayon.



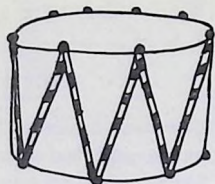
Cake: Sandwich two rectangular layer cakes together and cover with dark chocolate icing or melted chocolate. Outline in white icing and use halved white marshmallows to designate the numbers.

Party Fare: Make chocolate domino-shaped biscuits and pipe with white icing as for cake. Domino shapes may also be cut out of a flat rectangular cake and iced and decorated accordingly.

What to do: Provide enough boxes of dominoes for the children to play with and to be used later as prizes.

SOLDIER PARTY

Invitation: Buy plain cards and stick on a transfer of a soldier.



Drum Cake: Use any recipe of your choice from the basic cake section and bake in 2 x 9" diameter layer tins. Sandwich together with jam and cover with white icing. Press red and white striped sugar sticks at evenly spaced angles into the icing and put a cherry at both ends of the sticks. Toy soldiers can be placed about the cake.

Or

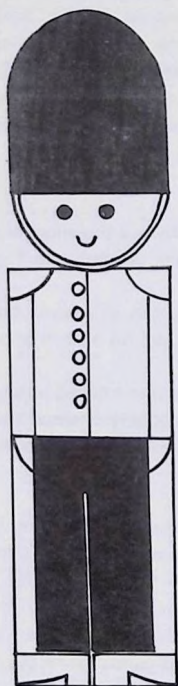
Fort Cake: Bake a basic recipe in 2 x 8" square tins. Sandwich together and cover with chocolate icing. Press squares of chocolate into the icing around the top of the cake to form parapets. Press chocolate coloured smarties into the sides of the cake to look like stones, or with a knife make grooves to resemble blocks of stone. With white icing pipe on windows and a fenced gate. A slab of chocolate can be used for the drawbridge and licorice strips for the drawbridge chains. Sprinkle blue or green vermicelli or coconut around the base of the fort. Toy soldiers can be placed about the fort.



Party Fare: Cut out biscuits shaped and decorated as illustrated. Before baking paint in the mouth, coat and boots with red egg yolk paint. Press in silver balls for buttons. When baked, use melted chocolate for the hat, eyes and trousers.

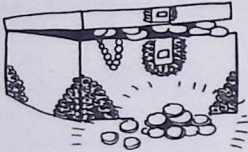
Party Decor: Flags could be arranged on the table to give a military effect.

What to do: Play marching games with the children — the "Grand Old Duke of York", "Do this, do that" and "Follow my leader". Cheap guns or little toy soldiers could be given to the guests.



PIRATE BIRTHDAY

Invitation: Write out invitation in the form of an old treasure map, using parchment paper.



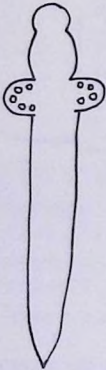
Cake: Bake a chocolate cake in 3 oblong tins. Sandwich 2 layers with jam, cover with melted dark chocolate and place on board covered with gold foil. Put 2 crunchies or bar ones along top edge of cake. Place remaining cake on piece of cardboard, cover with chocolate and put on top of base to form half-opened lid. Gold or silver covered bubble gum or chocolate money can be used to fill the chest and spill down onto the board. The lid and base are edged with silver dragees. Hinges and lock are made from cut out gold foil. Pieces of silver or gold doily can be placed around lock to give a decorative effect.

Party Fare:

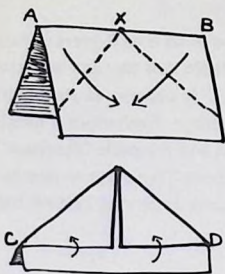
Biscuits: Cut out daggers as illustrated from a chocolate biscuit recipe. Outline handle with silver balls pressed into biscuit before baking.

Sandwich Treasure Chest: Cut off the top of a white bread, scoop out quite a bit of the inside and fill with triangular shaped sandwiches.

Pirate ships: These can be made with either a baked potato or roll as the base of the ship and French polony or sliced cheese as the sail stuck in with a toothpick. Thinly sliced cucumber may be placed on the roll.



Party Decor: To create lots of excitement cover the top half of the door leading to the party room with black crinkle paper. Place a large cardboard box in the doorway for the children to crawl through to enter the pirate's cave. Pirate patches are easily made from black card and hat elastic and can be set on the table. Swords with the guests' name painted on can also be cut from card and given to each child.



What to do:

Treasure hunt (3-5 yrs). Hang sweets in the garden. Let the children search for the sweets and in exchange they will receive a gift.

Treasure hunt (6-10 yrs). Organize one according to the lay-out of your garden and immediate surroundings.

Pirate hats. Make these from blank newsprint and let the guests decorate them. Alternatively, let the children make them at the party. Use sheet of paper 22" x 15" and fold in half. From point X fold points A & B to meet in middle. Taking one layer of paper only, fold bottom edge up to C and D. Turn hat over and repeat step 2 on other side.

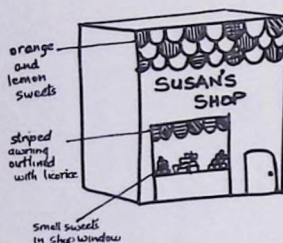
SHOP PARTY

A lovely way of presenting party goodies to 6 to 8 years olds is by setting up a simple shop. Any table can be used and the goodies set out with prices attached. A decorative shop sign can be made such as Jane's Birthday Shop. Each child is handed some bubblegum money on arrival and for each "purchase" must be given change so that the "money" is always in circulation. The children must be given turns at serving behind the counter.

Invitation: Drawn on a pastel coloured card to represent the sign of an old fashioned shop: Come to Jane's Birthday Shop

On

At



Shop Cake: Made of four small loaf shaped butter cakes sandwiched together with icing. If the ends are at an angle straighten before icing the cake. Ice in white, decorate with orange and lemon sweets for the roof and outline shop window and sign with thin black licorice. An alternative is a softer pink and white look. Ice in white and decorate with piped pink icing. Roof and awning can be piped in pink with alternate stripes filled in with pink icing or melted red currant jelly. The shop window could be filled in with a row of baby sweets for a doll's shop.

What to sell:

Packets of chips can be strung up.

So can strip suckers.

Bottles of cooldrinks can be arranged in rows.

Toffee apples set out on a tray.

Glass jars of sweets and toffees.

Cookies.

Homemade fudge.

Coconut ice.

A bunch of balloons can be hung up.

SLEEPING BEAUTY

Invitation: Choose pastel coloured paper, decorate with silver glitter and word: "Come and wake the Sleeping Beauty at Sandra-Lynn's Palace, 8 Sea Rd, Cape Town.

Cake: Sandwich together and ice two rectangular cakes in pink butter icing to form the bed. Roll a paper doily to form the pillow and lay a small doll on it after having scooped out a bit of the cake for the doll's body. Ice over the top in pink, covering the doll to form a quilt-like pattern in tiny rosettes or straight lines and use silver dragees at the points of the diamond shapes. To make the fourposter bed, stick four pink sugar sticks into the four corners of the cake and cover with white or pink net held in position with icing. If desired, a little doll dressed as a prince could be placed next to the bed.

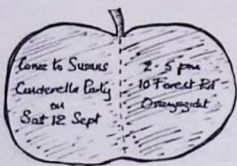


Party Decor: To appeal to little girls, keep the party soft and pretty. Use white lace paper serviettes arranged decoratively for the centre piece on a white or pink tablecloth. Perhaps add pink ribbon and fresh flowers.

Party Fare: Let this be in keeping with the theme, using pink and white marshmallows, cookies and biscuits iced in pink and white and decorated with silver dragees.

What to do: Read the story of Sleeping Beauty and give inexpensive copies for each child to take home. Alternatively, give as prizes for the games played.

CINDERELLA PARTY



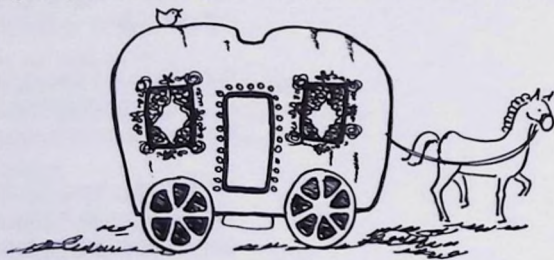
Invitation: Cut out double pumpkin from a folded piece of orange paper to fit into square envelope.

Cake: Bake a chiffon cake in round 10" tube pan. (See page 14). Prepare fluffy white icing. Place cake top side up on large base covered with tin foil or onto white cake stand. Spread icing all over cake and a little way down centre hole. Round off icing at the top to shape like a pumpkin and mark grooves. Using silver paper, cut out fancy shaped door and windows or outline with silver balls or thin black licorice. If desired, little iced flowers and leaves could be placed around door and windows. Alternatively, little sweets could be used to have the same effect. To elevate pumpkin place on crunchies used as wheel shafts. Use round silver chocolates or chocolate digestives as wheels and decorate these with white icing. Two small white horses could draw the coach. They could be tied with silver ribbon which could be fastened to the cake with toothpicks.

Party Fare:

Royal Jelly: Red jelly chopped up and prettily decorated with whipped cream or marshmallows.

Fairy Godmother meringues: These could be placed in a triangular pile interspersed with shiny pink or silver ribbon bows.



Biscuits: Star biscuits prettily iced are appropriate. To form wands bake star biscuits with wooden sucker sticks pressed in before baking. Dainty sandwiches can be cut out with the star shaped cutter.

Party Decor: Decorate table with silver doilies on a pale pink cloth. You could give a dramatic start to the party by arranging sparklers in some cookies, placing them around the cake and then lighting the sparklers amidst the oo's and ah's of wonderment.

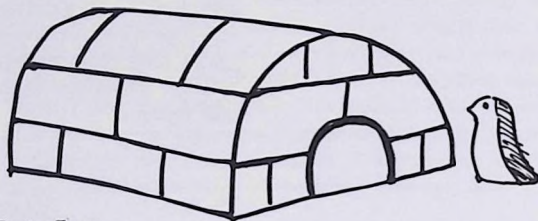
What to do: Guests can be asked to dress up as Cinderella in mothers' old clothes or any appropriate fancy dress. Party games can be played giving the winners an inexpensive copy of the Cinderella story. Perhaps include a treasure hunt for the glass slipper — any old shoe silver-painted and filled with gold and silver chocolate coins or bubble gum. Crowns can be cut out of silver paper and stapled or glued at the back, as a party activity. Wands can be made by pasting a silver star on to a pipe cleaner.

ICE 'N SNOW PARTY



Invitation: Draw a snowman on blue card.

Cake: Bake two 8" or 9" diameter cakes. Cut each cake in half and make an igloo by placing the four halves flat side down next to each other. Decorate with white icing and use chocolate icing to outline the door and blocks of ice. Sprinkle the board with white coconut. Ice cream cones covered with fluffy white icing can be placed around the cake to resemble snow covered trees.



Party Fare:

Snowmen: Snowmen made of candied popcorn (page 33) may be made. Raisins or smarties can be used for eyes and a marshmallow and licorice for the hat.

Cookies: Cookies iced with fluffy or plain white icing can be decorated with raisins to resemble a snowman's face or sprinkled with coconut for a snowy effect.

Icebergs: Small white meringues placed on chopped up green jelly.

What to do: Read the children a story about an Eskimo and show them pictures. A quiz could then be arranged, based on what they have just heard.



FOOTBALL GAME PARTY

Invitation: Cut football shape from brown paper and stick on to green card.

Football Cake. Bake a butter cake in 2 round shaped bowls (These can be stainless steel or ovenware). Sandwich flat ends together with jam. Place on green coconut covered board and ice with chocolate butter icing. Laces are piped with white icing and grooves marked with a knife.



Or

Football Field: Bake butter cake in 2 rectangular tins. Sandwich together and place on board. Ice with chocolate icing, outline football field and goal lines with white icing and sprinkle lightly with green coconut. Use cigarette sweets for goal posts, sticking cross bar on with icing.

What to do: Take the boys to see a game or arrange for the boys to play their own match. Highlight the party by presenting your son with a football which all the boys can then autograph.

PICK-A-BOX PARTY

Invitation: A square or rectangular shape can be cut out of card in the colour of the theme selected for the party. Print boldly in black koki-pen.

Birthday Cake: A square or rectangular shaped butter cake, iced and decorated as a box with the child's name on it. The letters of the name may be cut out of a biscuit dough baked, iced and decorated with iced flowers, hundreds and thousands, or any other decorations fancied. The cake could be edged with rosettes of icing or with silver dragees. Alternatively, leave plainly iced.

Party Fare: Instead of cookies, bake 1 or 2 rectangular layer cakes and cut into squares. Ice and decorate each one with a letter of the slogan to be used for the show. The letters may be piped on or cut out of thin strips of licorice. The little cakes are then edged in the same way as the birthday cake. The finished cakes must be arranged in order on the tea-table for a most effective display.

Party Game: A super party game, especially for children 7-10 years, is to play the well-known pick-a-box game. "Moon money" (bubble gum) is the alternative offered, but the children invariably select the box. The boxes each contain some small gift which may vary slightly in attractiveness. No real booby prizes should be included however, as these might only add trauma to an otherwise successful party. A teenage relative or friend may be asked to organize the game or perhaps a willing father would participate over a week-end. The slogan should be adapted to the number of boxes required. For example, for a party of 25 the boxes could read ANNE'S BIRTHDAY PICK A BOX SHOW. Obviously with a longer first name the "BIRTHDAY" boxes may be omitted. Cake boxes can be used to hold the gifts. A favourite colour scheme must be chosen and the boxes painted with a small tin of enamel paint. For a girl's party, some boxes may be left unpainted and decorated with a flower of crêpe or tissue paper.

In fact these boxes are chosen first. The letters may be cut out of a super floral or patterned wrapping paper, a shiny coloured paper, or a gold or silver paper. The choice will depend on the colour scheme chosen. These letters are easily stuck onto the boxes with a glue stick. The children will love to help with all the activities involved in the painting (wear your oldest clothes), cutting and pasting. The boxes may be arranged in order on the shelves of a book-case, emptied for the occasion or, if not possible, set out flat on a table.

Café Party

Invitation: Print invitation onto soft paper, roll up, tie with ribbon and send in a long envelope.



Party Decor: Hire small round tables and chairs and cover with gingham or gaily coloured cloths. On each table have a small posy of fresh flowers held together by a white doily and placed in a small vase decorated with a bow. Sweets could be used for posies instead of flowers. To make posies of sweets, first unwrap the brightly coloured foil from the sweets or chocolates used. Place a thin florists' wire covered with green or pink florists' tape next to the chocolate and rewrap. Arrange a number of these in a doily and tie with ribbon. An alternative way of making sweet flowers is to stick the wire directly into a soft sweet such as gumdrops, jellytots or marshmallows. If fresh flowers are used, serve tiny sweets such as miniature peppermints, strawberries etc. in little glass dishes. A menu must be placed on each table.



Party Fare: A grapefruit cocktail could be set at each place. Frost the glass dishes by first dipping the edge into egg white and then into sugar, coloured if desired. Decorate with a cherry and fresh mint. Serve chicken in the basket as the main course, including hot chips or crisps and lettuce, tomato, pickled cucumber or anything else of your choice. Serve fresh orange juice in wine glasses. Another good idea is to have a smørrebrød set out. Make open sandwiches using lots of different fillings and piling them on each slice of bread which can be eaten with a knife and fork. Set them out attractively on wooden boards or coloured trays on a serving table. Instead of sandwiches, any cold supper could be served buffet style. For dessert, the birthday cake can be served. It could be made from Orley-Whip nut brittle ice cream, unmoulded in a fancy shape or served as a baked Alaska which would be most appreciated especially if the lights are switched off as the flaming Alaska is brought in. Any ice-cream could be used to fill a

fancy ring mould, unmoulded by dipping in hot water for half a minute. The centre of the mould can be filled with little sugared sweets and perhaps a gay or pastel coloured ribbon. The ice-cream cake could be unmoulded onto the cake stand or plate some time before the party and then replaced in the freezer. If an ordinary cake is desired, bake any high cake such as a chiffon. Ice with fluffy white icing and for a really super effect bring the cake in for dessert with lit sparklers instead of candles.



your own ideas



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MOTHERS' TEAS



CROQUEMBOUCHE

cream puffs

$\frac{1}{2}$ cup butter
1 cup boiling water
1 cup flour
4 eggs

Add the butter to the hot water and bring to the boil until the butter is melted. Add the flour all at once and stir vigorously until it forms a ball. Remove from the stove, cool for 5 minutes and then add the eggs, one at a time, beating each in well. The mixture should be fairly stiff. Drop spoonfuls of the choux pastry onto a greased baking sheet. Do not make too big as they rise a lot. Bake in hot oven (425°F) for about 25 mins., reducing the heat to 375°F after the puffs have well risen. When cold, split at side and remove inner skin that has formed.

chocolate glaze

1 6oz. slab dark chocolate
1 tbsp. butter

Melt the slab of dark chocolate in double boiler over hot but not boiling water. Add a tablespoon of butter and blend well.

nut brittle

1 cup sugar
 $\frac{1}{2}$ tsp. butter
 $\frac{1}{2}$ lb. crushed peanuts
(or fine coconut)

Boil sugar till liquid and brown. Then add the butter. Take off from stove and add the nuts or coconut. Use immediately to stick cream puffs together

to assemble

$\frac{1}{2}$ pt. cream, whipped
melon and ginger jam
9" biscuit base or
sponge flan

Fill each puff with whipped cream and some melon and ginger jam. Place first layer of cream puffs on circular biscuit base or sponge flan. Then join the cream puffs with peanut brittle to hold the puffs together. Pile the puffs into a pyramid shape and pour over the chocolate glaze. Allow to set. Looks particularly attractive on a pedestal dish.

SWISS ROLLS

Swiss rolls are simple to make (see the recipes for the plain and chocolate variations in the basic cake section page 15) and filled with whipped cream and fruit become something special to serve for tea. After taking the Swiss Roll out of the oven, turn on to a board covered with 2 long overlapping sheets of wax paper. Gently strip off the paper from the bottom of the cake, roll up the cake lengthwise in the wax paper and let it cool. It can then be unrolled later and spread with the filling of your choice before re-rolling. Whip $\frac{1}{2}$ pt. cream adding sugar and flavouring to taste, such as vanilla, brandy, sherry, kirsch, cointreau or any suitable liqueur. Reserve some to decorate the top and spread the roll with the remainder. Cover the cream with any suitable fresh or tinned fruit, such as sliced bananas that have been sprinkled with lemon juice, sliced strawberries or chopped pineapple. Spread or pipe the top with the reserved cream. Decorate with fruit and slivered toasted almonds or any other chopped nuts. For a large crowd, place two Swiss Rolls (rolled up from the short sides) together to form one long roll on a long platter. Decorate with cream so that it appears as one long roll. Another lovely variation is a ginger roll.

GINGER ROLL

4 eggs
1 cup sugar
2 tbsps. orange juice
1 tbsps. grated orange rind
1 cup flour
1 tsp. baking powder
1 teaspoon ground ginger
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. salt
1 cup cream
ginger marmalade

Beat 4 eggs with an electric beater for about 10 mins. or until they are thick and creamy. Gradually beat in 1 cup sugar and continue beating until the mixture is very smooth. Stir in 2 tablespoons orange juice and 1 tablespoon grated orange rind. Combine 1 cup flour with 1 teaspoon each of baking powder and ground ginger, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{4}$ teaspoon salt. Sift the flour mixture over the top of the egg mixture and fold it in gently but thoroughly. Pour the batter into a swiss roll pan, 10" x 15", lined with oiled wax paper and bake the cake in a moderately hot oven (375°) for 15 – 17 minutes, or until it begins to pull away from the sides of the pan. For the filling, spread the roll with one cup cream, whipped and combined gently with $\frac{3}{4}$ cup ginger marmalade. Glaze the surface with $\frac{1}{3}$ cup ginger marmalade heated until it is of spreading consistency.

MERINGUE GATEAU

meringue

- 6 egg whites *4 egg whites*
1 tsp. cream of tartar *1/4 tsp*
2 cups castor sugar *1 1/4 sugar*
2 tps., white vinegar
1 tsp. vanilla

In large bowl of electric mixer, let egg whites warm to room temperature (about 1 hour). At high speed, beat the egg whites with cream of tartar just until soft peaks form when the beater is slowly raised. Gradually beat in sugar, $\frac{1}{4}$ cup at a time, beating well after each addition. Beat in vinegar and vanilla. Continue beating until very stiff — 12 minutes longer. Meanwhile cut heavy brown paper to fit two baking sheets. Trace a 9" circle on the one piece of paper and an 8" circle on the other. Preheat oven to 225°F. Spread the meringue with a palette knife to cover the circles. Fill a pastry bag with star-shaped nozzle with the rest of the meringue. Pipe rosettes on the edge of each circle and use up remaining mixture to pipe small meringues on to surrounding brown paper. Bake meringues for 3 hours. Turn off heat and let cool in oven for several hours. Peel paper very gently from the shells.

custard

- $\frac{1}{3}$ cup sugar
2 tbsps. cornflour heaped
2 cups milk
2 tbsps. butter
6 egg yolks
1 $\frac{1}{2}$ tps. vanilla
 $\frac{1}{2}$ cup cream
1 tbsp. kirsch (optional)

In medium saucepan, combine sugar and cornstarch. Gradually add milk and stir until smooth. Then add the butter. Cook over medium heat, stirring constantly, until mixture is thickened and comes to the boil. Boil 1 minute. Remove from heat. In medium bowl, slightly beat egg yolks. Gradually add a little hot mixture, beating well. Stir into rest of hot mixture and cook over medium heat, stirring constantly, just until mixture boils. Remove from heat; stir in vanilla. Strain custard immediately into bowl. Refrigerate, covered, until cool. Half- whip cream and fold into custard. Add the kirsch. Return to refrigerator until well chilled.

to assemble

Using a small pineapple, cut out enough small wedge-shaped pieces to decorate the top of the meringue. Chop up the rest finely and add to the custard. Place the 9" round layer on a serving plate. Fill with $\frac{1}{2}$ the custard; place the 8" layer on top and fill with the remaining custard. Whip up $\frac{1}{2}$ cup cream and put into a piping bag with a star nozzle. Garnish the top of the meringue with the little meringue rosettes, alternating with rosettes of whipped cream. Decorate the side of the meringue with rosettes of cream. Garnish with the reserved pineapple, cherries if desired and fresh mint. During strawberry season, 1 lb. of fresh strawberries could be used instead of the pineapple. Set aside the most attractive strawberries to garnish the top and slice the remainder to fold into the custard. Any other fruit of your choice could, of course, be used instead.

CHOCOLATE MOUSSE GATEAU

Make a chocolate chiffon cake according to the recipe in the basic cake section (page 14). Fill and assemble as instructed below.

chocolate cream filling

- 3 cups heavy cream
- 1 $\frac{1}{2}$ cups sifted confectioner's sugar
- $\frac{3}{4}$ cup unsweetened cocoa
- 2 tps. vanilla extract
- $\frac{1}{4}$ tsp. salt
- 1 tsp. unflavoured gelatine

Pour cream into large bowl; refrigerate until very cold (about 30 mins). Add sugar, cocoa, vanilla and salt; beat until stiff enough to hold its shape and refrigerate. Sprinkle the gelatine over 2 tbsps. cold water to soften and heat over hot water, stirring until dissolved. Let cool.

to assemble

Cut a 1" slice, crosswise, from the top of the cake and set aside. With a sharp knife, outline a cavity in the cake, making sure to leave 1 inch thick walls around the centre hole and side. Carefully remove the cake from this area with a spoon, being sure to leave a 1" thick base. Reserve 1 $\frac{1}{4}$ cups of the crumbled cake. Measure 2 $\frac{1}{2}$ cups of the chocolate cream into a small bowl and fold in the cooled gelatine. Use this to fill the cavity in the cake and replace the top. Mix half a cup of the chocolate cream with the reserved crumbled cake and use to fill the centre hole of the cake. Frost the top and side of the cake with the remaining chocolate cream. Refrigerate until well chilled.

TIPSY PARSON

1 $\frac{1}{2}$ cups milk
1 tsp. vanilla
3 egg yolks
 $\frac{1}{3}$ cup sugar
1 tsp. flour
1 cup blanched almonds
1 cup cream

Make an angel food cake as directed in basic cake recipes (page 13). Make a soft custard in the following way. In a saucepan scald 1 $\frac{1}{2}$ cups milk. Add 1 teaspoon vanilla. In a bowl beat 3 egg yolks until they are light. Gradually beat in $\frac{1}{3}$ cup sugar and beat the mixture until it is smooth and creamy. Stir in 1 teaspoon flour. Pour the scalded milk gradually into the egg mixture, stirring constantly. Return the custard to the pan and cook it over low heat, stirring constantly until it coats the back of a spoon. Strain the custard into a cold bowl and stir it briskly. Let the custard cool, stirring it occasionally. Chill. In a 325°F oven toast 1 cup coarsely chopped blanched almonds until they are golden. Beat 1 cup cream until it holds a shape.

to assemble

Cut the angel food cake in 3 horizontal slices. Place the bottom slice in a shallow glass bowl and sprinkle it generously with sherry and some of the toasted almonds. Spread a layer of custard on top and cover it with another slice of cake. Treat this layer with sherry, almonds and custard and cover it with the third slice. Sprinkle it with sherry and spread the sides and top with some of the whipped cream. Put the remaining whipped cream in a pastry bag and pipe fat rosettes on top of the cake. Sprinkle the top generously with almonds and gently put the remaining almonds around the sides of the cake. Pour the remaining custard around the cake and into the cavity. Chill until serving.

ITALIAN GATEAU

Make the batter for an orange spongecake as directed in basic cake section (page 12) but pour into an ungreased 9" round layer pan, an ungreased 8" round layer pan, an ungreased 8" x 8" x 2" square layer pan pouring in less batter in this tin. Bake 25 to 30 minutes. While the cakes are baking make a custard filling.

custard filling

In a medium saucepan, combine the sugar and cornstarch. Gradually add the milk, stirring constantly. Add lemon peel and bring to boil, stirring constantly. Boil one minute. Stir a little of the hot mixture into the egg yolks. Stirring constantly, add to the saucepan and bring to the boil. Then remove from heat. Remove and discard the peel. Stir in the vanilla, and refrigerate the mixture, covered, until it is well chilled — at least 3 hours. Stir in the candied fruit and chopped chocolate when ready to use. When the cakes are cold, make the rum syrup.

rum syrup

In medium saucepan, combine granulated sugar with 1 cup water. Bring to the boil, stirring until the sugar is dissolved. Boil, uncovered, for 10 minutes. Reduce heat and add orange and lemon slices. Simmer 10 minutes. Discard orange and lemon slices. Add rum.

to assemble

Split each layer crosswise. Spoon rum syrup evenly over all 6 layers. Using about $1\frac{1}{4}$ cup cream filling between each 2 layers, put round layers together on a large round dish with the 9" layers at the bottom. Cut 4 strips, $3\frac{1}{4}$ " wide, from square layers. Cut each strip crosswise into thirds. Spread one side of each piece lightly with remaining cream filling. With filling

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Italian Cake: To assemble: With filling toward cake, place pieces around the sides of round cake layers, pressing firmly against them.

- 1 cup sugar
- $\frac{1}{2}$ cup cornflour
- 1 quart milk
- peel of 1 lemon in large pieces
- 4 egg yolks, slightly beaten
- $\frac{1}{2}$ tsp. vanilla
- 2 tbsps. finely chopped mixed candied fruit
- $\frac{1}{3}$ cup chopped semi-sweet chocolate

- $1\frac{1}{4}$ cups sugar
- 4 orange slices
- 2 lemon slices
- $\frac{1}{4}$ cup light rum

toward cake, place pieces around the base of round cream layers, pressing firmly against layers. If necessary, trim the last piece to fit. Wrap cake tightly with plastic wrap and refrigerate overnight. Next day melt $\frac{2}{3}$ cup smooth apricot jam in a small saucepan, strain and add 2 tsps. lemon juice. Brush this over the entire surface of the cake. Refrigerate.

glaze

1 $\frac{1}{4}$ cups sifted icing sugar
2 tbsps. soft butter
3 tbsps. milk
 $\frac{1}{4}$ tsp. vanilla

Combine all the ingredients in a small bowl and beat until smooth. Glaze top of cake and decorate with whipped cream and candied fruit. Refrigerate until serving.

NAPOLEON CAKE

biscuit base

3 eggs
 $\frac{1}{4}$ lb. butter
1 tbsp. fresh cream
1 cup sugar
1 tsp. baking powder
1 tsp. vanilla essence
1 cup flour

Cream the butter and sugar. Add the eggs one by one, mixing well. Then add the vanilla essence and the cream. Add 1 cup flour with the baking powder, and add more flour to make a soft workable dough. Divide dough into 7 pieces. Using round 9" diameter baking tins, bake seven 9" diameter biscuits. Grease the tin, take one piece of dough and pat it flat to fit into the tin. Bake at 400°F until light brown.

custard filling

4 egg yolks
1 cup sugar
1 tsp. vanilla
1 dssp. flour
4 cups milk
1 tbsp. cocoa

Cream the yolks and sugar and add vanilla. Mix the flour in one cup of milk, stir well, add to the mixture and add the next three cups of milk one by one, stirring well after each cup. Place in pot on the stove, stirring all the time, until the mixture reaches boiling point. Let the mixture cool. Separate the custard into two and add the cocoa to one half.

to assemble

Now place one biscuit cake layer on a cooling rack and with a spoon spread on quite a lot of the yellow custard, since the custard soaks through. Now place another biscuit on top and coat with chocolate custard. Carry on in this way, alternating the yellow and chocolate custard, until six biscuits have been used. Crumb the seventh biscuit layer. Now spread the whole cake, top and sides, with the remaining custard and pat the crumbs on top of the custard to finish off the Napoleon. Let the cake stand overnight and serve the following day.

STRAWBERRY FLAN

flan shell

- $\frac{1}{4}$ cup soft butter
- 2 tbsps. sugar
- 2 tbsps. almond paste
- $\frac{1}{2}$ tsp. grated lemon peel
- 1 egg white
- $\frac{1}{4}$ cup sifted flour

Grease an 8" x 1 $\frac{1}{2}$ " round layer cake pan. In a small bowl, with electric mixer at medium speed, cream butter with the sugar, almond paste and lemon peel until well combined. Add 1 egg white and beat at high speed until smooth. Gradually beat in flour until well blended. Refrigerate about 10 mins. or longer until not too soft to work with. Turn into prepared pan. Refrigerate dough in pan 1 hour or longer. Bake shell at 300°F for $\frac{1}{2}$ hr. or until golden brown. Let cool in pan on wire rack for 15 mins. Then gently turn out onto rack and let cool completely.

rum cream

- 1 tsp. unflavoured gelatine
- 2 tbsps. sugar
- 2 tbsps. flour
- salt
- 1 egg yolk
- $\frac{1}{2}$ cup milk
- 2 tbsps. rum
- 1 egg white, stiffly beaten
- $\frac{1}{2}$ cup cream
- 1 tbsps. icing sugar
- 1 tsp. vanilla

In small saucepan, mix gelatine, 2 tbsps. sugar, flour and pinch of salt. Mix well. Beat egg yolk with milk and rum. Add to gelatine mixture. Cook over medium heat, stirring constantly with wire whisk, until mixture is thickened and comes to boiling point. Pour into medium bowl and let cool, stirring occasionally. If desired, cool over pan of ice and water. Fold in beaten egg white. Beat cream with icing sugar and fold into gelatine mixture. Stir in vanilla. Spread evenly over flan shell. Refrigerate for 30 mins. Arrange 1-1 $\frac{1}{2}$ lbs. strawberries, washed and hulled, on the rum cream. Brush with currant-jelly glaze. Refrigerate until serving.

red currant jelly glaze

- $\frac{1}{4}$ cup red-currant jelly
- 1 dessertspoon kirsch

Stir the jelly over moderate heat until melted. Remove from heat. Stir in the kirsch. While still warm, use glaze to paint the strawberries with a pastry brush.

ORANGE FLAN

Make an orange sponge cake as directed in the Basic Cake Section (page 12). Bake it in an ungreased round 12" x 2" pan or in an oblong 13" x 9" x 2" pan at 350°F for 35–40 mins. When completely cold, split in half, sprinkle with cointreau and then sandwich together with custard as made in the recipe for the Meringue Gateau (page 98). Cover the surface with overlapping rows of thinly sliced orange and spoon over an orange glaze. If desired, decorate sides with rosettes of whipped cream and garnish the top with fresh mint.

orange glaze

3 tbsps. sugar
1 level tbsp. cornflour
6 tbsps. water
 $\frac{1}{4}$ pt. orange juice
2 tbsps. cointreau
2 tbsps. cognac or brandy

Combine sugar, cornflour, water and orange juice in a small pot and cook over low heat, stirring constantly, until thickened. Remove from heat and stir in cointreau and cognac or brandy.

Nut Tart: 1 cap or top (small bottle) vanilla essence.
1 cap or top (small bottle) almond essence.

1 cup butter

NUT TART

8 ozs. almonds chopped,
but unskinned or
8 ozs. mixed nuts, chopped
1 cup sugar
6 tbsps. milk
1 cup (small bottle) vanilla
essence
1 cup (small bottle) almond
essence

Roll out some pastry to fit a small swiss roll tin or round pizza tin. Prick very well and bake at 350°F for 10 mins. Meanwhile boil the listed ingredients together for 5 minutes stirring constantly. Spoon this mixture over the half-baked tart shell and bake for 10 mins. at 350°F until golden brown. Allow to cool and turn out onto serving tray.

MY FAVOURITE PASTRY

4 cups flour and
3 tsps. baking powder or
1 lb. self raising flour
6 ozs. butter
3 egg yolks
1 cup castor sugar
 $\frac{1}{2}$ cup milk

Rub together the flour and the baking powder (or the self raising flour) with the butter. Cream together the egg yolks and castor sugar in a mixer and add this to the first mixture. Make into a dough with about $\frac{1}{2}$ cup milk. Knead well together until of a suitable rolling consistency.

APPLE PIE

1 $\frac{1}{2}$ lbs, cooking apples
Juice of $\frac{1}{2}$ lemon
Favourite pastry for shell
and top
4 ozs, granulated sugar
2 ozs, dark brown sugar
(use one from a health
shop)
1 tbsp, flour
 $\frac{1}{4}$ level tsp, grated nutmeg
 $\frac{1}{4}$ level tsp, powdered cinnamon
grated peel of $\frac{1}{2}$ orange
grated peel of $\frac{1}{2}$ lemon
2 ozs, chopped raisins and
sultanas
1–2 tbsps, orange juice
1–2 tbsps, butter

Pare and core the apples and slice. Soak them in water to which you have added lemon juice to keep their colour. Line a deep 9" pie dish with your favourite pastry. Combine sugars, flour and spices and rub a little of this mixture into pastry lining. Add grated peel to remaining sugar mixture. Cover the bottom of the pastry shell with sliced apples and sprinkle with a few chopped raisins and sultanas and some of the sugar mixture. Repeat layers until the pie shell is filled. Sprinkle with orange juice. Dot with butter and fit top crust over the apples, pressing the edges together or fluting them. Decorate the pastry. Cut slits in top crust to release steam and bake at 400°F for 35–40 mins. or until tender. Serve warm with cream.

APPLE CRUMB TART

1 cup flour
1 level teaspoon baking
powder
3 ozs, butter
 $\frac{1}{4}$ lb, sugar
1 large tin pie apples

Sift the flour and baking powder, add the sugar and mix. Cut in the butter and rub until mixture resembles fine crumbs. Sprinkle the bottom of a greased pie dish with the crumbs, reserving some to sprinkle on the top. Place the contents of a large tin of pie apples on the crumbs, sprinkle with sugar and cinnamon to taste and sprinkle the rest of the crumbs on top. Bake at 400°F until golden brown. Serve with whipped cream.

GRANADILLA 'FRIDGE TART

- 2 packets tennis biscuits
- 1 packet lemon jelly
- 1 cup hot water.
- 1 tin ideal milk
- $\frac{1}{2}$ cup castor sugar
- 1 small tin granadilla

Put the ideal milk in the fridge for 24 hours. Make a jelly with the hot water and allow to cool but not to set. Beat the ideal milk well, add sugar and then beat again. Add granadilla juice and cold jelly and mix. In a rectangular shaped pyrex dish arrange layers of biscuits and the mixture alternately, finishing off with the mixture and sprinkling the top with some of the biscuits which have been crushed. Leave to set.

QUICK'N EASY CHEESECAKE

- $\frac{1}{4}$ lb. butter
- $\frac{1}{2}$ packet marie biscuits
- 1 packet lemon jelly
- 1 cup boiling water
- 1 sachet Orley Whip
- or $\frac{1}{4}$ pt cream
- 1 carton homogenised cheese

Make a base from crushed biscuits and melted butter; line a greased 9" pie dish with this mixture and place it in the freezer.

Dissolve the jelly in 1 cup boiling water and leave to cool. Beat the Orly Whip until stiff, add the cheese and continue beating until smooth. Add the jelly and beat again. Pour into the base and allow to set.

CUSTARD CHEESECAKE

- $\frac{1}{4}$ lb. butter
- 1 packet Marie biscuits
- 2 cartons cottage cheese
- $\frac{1}{2}$ pt. cream
- 3 eggs
- 4 tbsps. sugar
- 3 tsps. custard powder

Make a shell from crushed marie biscuits mixed with $\frac{1}{4}$ lb. butter. Line a well-buttered pie dish with this mixture. Mix the cheese with the cream. Beat eggs with sugar. Add custard powder and add to the cheese mixture. Pour into the marie biscuit shell. Bake at 325°F for 30 minutes or longer until firm.

TOPFEN CHEESE TORTE

Make a round sponge cake in an 8" loose bottom pan, or buy an 8" sponge cake. Cut off top of sponge (crust), then cut sponge into two layers and place one layer in the bottom of 8" loose bottom pan.

Filling

$\frac{1}{2}$ pt. whipped cream
2 $\frac{1}{2}$ ozs. soft butter
1 egg yolk
2 level tsps. gelatine
1 $\frac{1}{2}$ cartons homogenised cheese
5 ozs. castor sugar
vanilla essence

Mix together butter and sugar and add egg yolk, cheese and vanilla essence. Gradually add half of whipped cream. Fold in remaining half of cream. Add softened gelatine and pour cheese mixture onto layer of cake in tin. Put second layer of cake on top of cheese mixture and place in fridge overnight. Shortly before serving, take out of fridge, remove from tin, smooth sides of cake and dust top with icing sugar.

SOUFFLÉ CHEESE CAKE

crust

1 packet tennis biscuits
slightly more than $\frac{1}{2}$ cup
melted butter

Mix the crushed tennis biscuits and the butter together and line a greased 10" springform tin. Reserve a few crumbs for sprinkling over the top of the cake.

filling

2 cartons homogenised skim
milk cheese
1 packet (225 grammes) Sacks
cheese or any other dry
cottage cheese
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ tsp. salt
4 eggs, separated
2 tbsps, flour
1 tsp. vanilla
1 tbsp. lemon juice
 $\frac{1}{2}$ tsp. grated lemon rind
1 cup light cream

Soften the cream cheese by creaming it thoroughly. Put the dry cottage cheese through a coarse sieve and mix with the cream cheese. Add the sugar, salt, egg yolks, flour, vanilla, lemon rind and lemon juice. Beat until smooth and stir in the cream. Beat the egg whites until stiff and fold into cheese mixture. Pour the filling into the crust-lined pan. Sprinkle reserved crumb mixture over the top. Bake at 325°F for 1 hour and 20 minutes. Turn off the heat and allow the cake to cool in the oven with the door open for one hour. Remove the rim from the pan. If desired, a tin of cherry-pie filling, or any other fruit glaze may be spread over the top.

NUT CAKE

8 eggs
1 lb. sugar
2 lb. finely-ground hazelnuts
or almonds
1 tsp. baking powder
1 level tbsp. flour
2 grated lemon (grate skin
and lemon)

Beat yolks with sugar till creamy. Add ground nuts, flour, baking powder and grated lemon. Fold in stiffly beaten egg whites. Pour into 10" loose-bottomed oiled pan and bake for approximately one hour. Cool and remove from pan. Ice as desired. A whipped cream or chocolate filling is ideal for this cake. The top of the cake can be decorated with roasted almonds.

Nut Cake: Bake at 375°F.

DATE LOAF

4 ozs. butter
1 tsp. bicarbonate of soda
1 cup sugar
1 cup hot water
1 tsp. vanilla essence
2 cups flour
2 eggs
1 cup chopped nuts
1 cup sultanas
2 lb. dates

Boil dates with the water until soft and pulpy. Add the bicarbonate of soda. Beat the butter, sugar and eggs well. Add the dates, beat well and add the flour, nuts, raisins and vanilla. Pour into a greased loaf tin. Bake 1 — 1 $\frac{1}{4}$ hours at 325°F.

NEVER FAIL CHOCOLATE CAKE

4 tbsps. water
1 tbsp. butter
2 dsps. cocoa
1 tbsp. golden syrup
1 cup flour
3 eggs
salt
1 tsp. vanilla
2 tsps. baking powder
1 cup castor sugar

Put water, butter, cocoa and syrup into a pan and dissolve slowly. Beat eggs and sugar very well. Add half the sifted flour, the hot cocoa mixture and then the rest of the flour, baking powder, salt and vanilla essence. Bake at 400°F for 15–18 minutes in two 8" layer tins. Cool and ice as desired.

FLORENTINES

4 ozs. butter
4 ozs. castor sugar
1 egg
1 oz. blanched almonds
(long shreds)
1 oz. cherries
1 oz. currants
2 ozs. mixed peel
2 ozs. chopped walnuts
4 ozs. blanched almonds,
coarsely chopped
2 ozs. sultanas
3 ozs. plain chocolate

Melt butter and sugar in saucepan. Stir in all nuts, etc., except shredded almonds. Add beaten egg. Grease and flour two baking tins and put small heaps of mixture on these, allowing room to spread. Press shredded almonds on top. Bake about 20 mins. at 350°F. Allow to half cool before putting on wire rack. Coat bottoms of biscuits with melted chocolate and allow to dry properly before storing.

ALMOND GINGER SNAPS

1 cup butter ($\frac{1}{2}$ lb)
1 cup castor sugar
 $\frac{1}{2}$ cup syrup
 $3\frac{1}{2}$ cups flour
1 tsp. bicarbonate of soda
2 tsps. cinnamon
2 tsps. ground cloves
1 tbsp. ground ginger
 $\frac{1}{4}$ lb. whole blanched almonds

Cream butter and sugar, add syrup and spices and cream well again. Add soda, almonds and flour and knead well. Divide dough into three. Roll each piece of dough into a long sausage, approximately $1\frac{1}{4}$ " to $1\frac{1}{2}$ " in diameter, with your hands. Place overnight in freezer or fridge. Take out only one roll at a time from the freezer for slicing so that the other rolls do not soften. Slice very thinly, $\frac{1}{8}$ ", with a sharp knife and place on greased baking tray. Bake at 375°F for approximately ten minutes. This quantity yields 4 lbs. biscuits. These biscuits are very crisp and should be kept airtight.

PECAN NUT PUFFS

$\frac{1}{4}$ lb. butter
2 tbsps. sugar
1 cup flour
1 cup chopped nuts
1 tsp. vanilla essence

Rub butter and sugar together. Add flour, nuts and vanilla. Roll into balls. Bake at 300°F for 45 mins. While hot, roll in icing sugar.

SCONES

A lovely idea for a simple tea is to bake lots of scones or muffins and serve them attractively, piled in a basket, with a good selection of jams and preserves and whipped cream.

2 cups flour
 $\frac{3}{4}$ cup milk
4 tsps, baking powder
1 egg
4 tbsps, butter
 $\frac{1}{2}$ tsp, salt

Sift dry ingredients together. Rub butter in lightly. Beat egg and add milk. Stir into flour, mixing with a knife. Work lightly into a dough, handling as little as possible. Cut into rounds and brush over with beaten egg. Bake in a hot oven 400°F - 450°F for 12 mins.

BROWN SCONES

Substitute 1 cup of wholewheat flour for 1 cup flour. It will not be necessary to sift the dry ingredients. Otherwise proceed as for white scones.

MUFFINS

2 cups flour
 $\frac{3}{4}$ cup milk
4 tsps, baking powder
1 egg
 $\frac{1}{2}$ lb, butter
 $\frac{1}{2}$ tsp, salt

Sift dry ingredients, rub in butter lightly and bind with the beaten egg and milk. Mix lightly with a knife to blend as the batter should be lumpy. Spoon the mixture half-way into well-greased muffin cups. Bake at 450°F for 15 mins. They will be easier to remove if left in the tins a few moments after coming out of the oven.

BUBBLY CHEESE TOAST

6 slices toast
10 ozs. coarsely grated
strong cheese
1 egg
4 tbsps, warm milk

Toast bread lightly. Mix milk, cheese and egg and beat well for two minutes. Spread on toast and grill until brown.

ASPARAGUS TART

4 tbsps. butter
4 tbsps. flour
1 cup milk
1 cup asparagus juice
1 tsp. mustard
1 cup grated cheddar cheese
2 eggs (separated)
1 large tin asparagus
or asparagus bits

Melt the butter; mix the flour to a paste with a little of the milk. Add the remainder of the milk and juice and then add this mixture to the butter, stirring constantly. Boil for five minutes, still stirring constantly. Remove from the stove. Add the mustard and cheese. Pour the mixture onto the beaten egg yolks. Add a dash of cayenne pepper and salt. Lastly add the asparagus cut into bits and then fold in the stiffly beaten egg whites. Pour into raw puff pastry pie case. Bake at 400°F for about 25 minutes.

GIANT SANDWICH

This can be made in different designs depending on one's personal taste. The different spreads and garnishes can be prepared beforehand so that it is very easy and quick to assemble the sandwich.

Butter slices of a ready-sliced sandwich loaf, cut off the crusts and place closely together to form a large rectangle to fit on to a large wooden board or silver tray. Cover the first row of squares of bread with thinly sliced smoked salmon and diagonal rows of sliced but unpeeled cucumber. The second row can be covered with savoury cream cheese and two or three asparagus spears placed closely together, diagonally opposite to the cucumbers. Place a thin piece of green pepper over the spears. The next row can be covered with egg mayonnaise and long fillets of anchovy placed diagonally opposite to the asparagus spears. Cover the next row with thinly sliced tomato, well seasoned and place a sardine diagonally opposite to the anchovies.

If more rows are required, repeat the pattern or introduce something new. Pipe with skim milk cheese softened with sour cream to form a good piping consistency. Outline the whole "sandwich" with rosettes of cream cheese and wherever else it would seem necessary to cover the joins. Garnish with radish roses, olives, shredded lettuce, parsley and lemon slices. Cut each slice of bread into three pieces if serving with tea. With drinks however, a whole slice of bread could be served.

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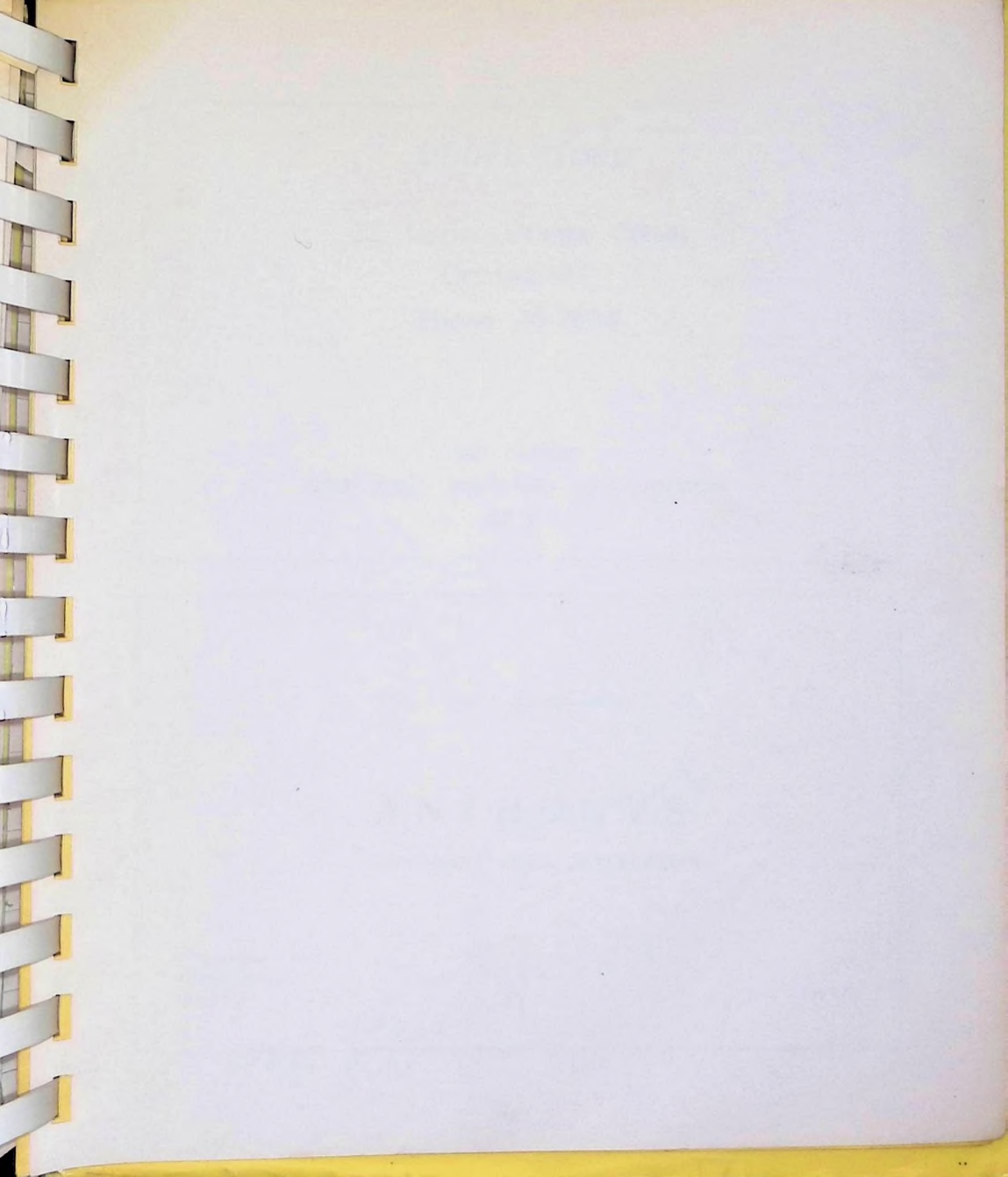
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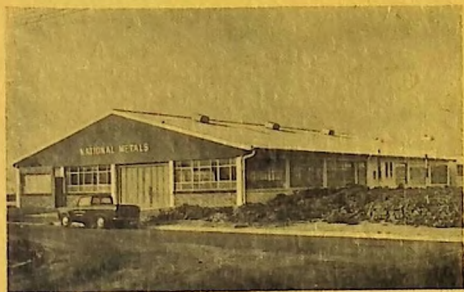
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